

LE MENU EXCEPTIONNEL

We do offer three different wine pairings,
Les Vins Exceptionnel at £195.00, Les Grands Vins Exceptionnel at £575.00
and Le Prestige Vins Exceptionnel at £1,950.00 per person.

Emietté de tourteau du Devon, voile de gelée au poivre Sichuan, coulis de melon charentais
Flaked Devon crabmeat with a light Sichuan pepper jelly, charentais melon coulis

*Foie gras chaud, tomate Marmande caramélisée
et sauce aromatisée aux fleurs de sureau*
Pan fried foie gras with caramelised Marmande
tomato and elderflower scented sauce

*Noix de Saint-Jacques des Orcades snackées au chorizo
et fenouil à la grecque, sauce barigoule parfumée de sauge*
Seared Orkney scallops with chorizo, fennel "à la grecque"
and sage flavoured barigoule sauce

*Roulade d'agneau du "West Country" rôtie,
mille-feuille de légumes de saison et jus infusé au basilic*
Roasted West Country lamb roulade and summer vegetable mille-feuille, basil infused jus

Sorbet aux pétales de roses du jardin de Michel
Michel's garden rose petal sorbet

Baba Limoncello-calamondin
Limoncello and calamansi baba

Soufflé chaud aux framboises
Warm raspberry soufflé

£280.00 per person

Le Menu Exceptionnel (or its vegetarian version) is to be ordered by the whole table. Price inclusive of VAT, but exclusive of a discretionary 12.5% service charge. Prices and dishes subject to change without notice. This menu runs until Sunday 6th September 2026 inclusive. Our Autumn Menu commences on Wednesday 9th September.

LE MENU EXCEPTIONNEL VÉGÉTARIEN

*Salade de tomates d'antan et pastèque mentholée,
pesto de coriandre et consommé parfumé au vinaigre de sureau*
Heirloom tomato and watermelon salad with fresh mint,
coriander pesto and elderflower vinegar flavoured consommé

*Royale de petits pois, nid de haricots verts et jaunes à la truffe noire,
espuma de parmesan aux amandes*
Pea royale, nest of green and yellow beans with black truffle,
parmesan and almond espuma

*Oeuf fermier de St Ewe poché en feuilleté à la duxelle de champignons,
pointes d'asperges et sauce mousseline*
Poached free range St Ewe's egg served in a puff pastry case
with mushroom duxelle, green asparagus tips and mousseline sauce

*Mille-feuille de poivrons Ramiro, quenelles de semoule
et coulis courgette-basilic*
Sweet Ramiro pepper mille-feuille with semolina quenelles,
courgette and basil coulis

Sorbet aux pétales de roses du jardin de Michel
Michel's garden rose petal sorbet

Baba Limoncello-calamondin
Limoncello and calamansi baba

Soufflé chaud aux framboises
Warm raspberry soufflé

£280.00 per person

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