# 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 £1,350.00 per person.

*Langoustine d'Écosse cuite sur la braise Binchotan et gremolata aux noix,*
*cèpes de Bordeaux et poire nashi, sauce Nantua à la menthe vietnamienne*
Scottish langoustine cooked over Binchotan charcoal with walnut gremolata,
cep mushrooms and nashi pear, Vietnamese mint scented Nantua sauce

*Foie gras chaud aux figues violettes et pain d'épices, jus porto rouge à la verveine citronnelle*
Pan fried foie gras with purple figs and gingerbread, red port and lemon verbena jus

*Filet de barbue pochée à la Grenobloise, champignons de Paris et salsifis, sauce crèmeuse au beurre noisette*
Poached brill Grenobloise style with button mushrooms and salsify, creamy brown butter sauce

*Suprême de caneton Merrifield rôti au miel Long Lane,*
*cuisse en pastilla et jus tamarin relevé de gingembre*
Long Lane Honey roasted Merrifield farm duck supreme
with confit leg pastilla, tamarind and ginger jus

*Tartelette au fromage Stilton Colston Bassett et coings pochés aux épices douces*
Colston Bassett Stilton blue cheese tartlet and poached quince enhanced with aromatic spices

*Sorbet au champagne et cassis*
Champagne sorbet and blackcurrants

*Soufflé chaud à l'orange parfumé au Grand Marnier et coulis mangue*
Warm orange and Grand Marnier soufflé with mango coulis

£290.00 per person

Le Menu Exceptionnel (or its vegetarian version) is to be ordered by the whole table and is designed to be enjoyed as presented. Should any substitutions be requested, a discretionary charge of £15.00 will apply in each case.
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 22nd November 2026 inclusive. Our Winter Menu commences on Wednesday 25th November.

# LE MENU EXCEPTIONNEL VÉGÉTARIEN

*Origami de betteraves et méli-méli de fruits rouges,*
*infusion de kombucha aux pétales de roses du jardin*
Beetroot origami with a medley of berries,
rose petal infused kombucha

*Royale de topinambours, cèpes et noisettes du Piémont*
Jerusalem artichoke royale with cep mushrooms and Piemonte hazelnuts

*Oeuf bijou de St Ewe poché, céleri - rave et mijotée d'épeautre, brioche à la truffe*
Poached bijou St Ewe egg with celeriac and simmered spelt, truffle brioche

*Agnolotti à la courge d'Hokkaido,*
*espuma aux marrons et beurre à la sauge*
Uchiki squash agnolotti,
chestnut espuma and sage butter

*Tartelette au fromage Stilton Colston Bassett et coings pochés aux épices douces*
Colston Bassett Stilton blue cheese tartlet and poached quince enhanced with aromatic spices

*Sorbet au champagne et cassis*
Champagne sorbet and blackcurrants

*Soufflé chaud à l'orange parfumé au Grand Marnier et coulis mangue*
Warm orange and Grand Marnier soufflé with mango coulis

£290.00 per person

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