

MENU GASTRONOMIQUE

OCTOBER & NOVEMBER 2026 BY PRE-ORDER ONLY
£150.00 PER PERSON LUNCH / £190.00 PER PERSON DINNER

*** Sample Menu ***

Noix de Saint-Jacques des Orcades snackée au citron vert et maïs doux, sauce vadouvan
Seared Orkney scallop with lime and sweetcorn, vadouvan sauce

*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

Soufflé chaud au chocolat et glace vanille
Warm chocolate soufflé with vanilla ice cream

Café ou thé et mignardises
Coffee or tea and mignardises

£12.00

Price inclusive of VAT, but exclusive of a discretionary 12.5% service charge.
Prices subject to change without notice. This menu is not presented to restaurant guests on the day. By prior arrangement only, by email or online. An alternative vegetarian menu will be available on the day. Only available to guests dining in our main restaurant. The Menu Gastronomique is to be ordered by the whole table and is designed to be enjoyed as presented. Should any substitutions be requested, a supplement of £35.00 will apply per substitution. (Exclusions apply).
Gueridon Classic dishes cannot be added to this menu.