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 £1,650.00 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

Le Menu Exceptionnel (or its non-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.
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