MENU GASTRONOMIQUE

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

*** Sample Menu ***

Please note that the menu displayed is intended as an example only. As our menu evolves with the seasons and the availability of ingredients, the dishes offered on the day may vary. We are therefore unable to guarantee the specific dishes in advance.

Velouté de gibier au maïs et foie gras poêlé
Game bird velouté with sweet corn and pan fried foie gras

Médaillon de lotte des Cornouailles rôti,
artichauts barigoule et shiso, sauce oursinade
Pan roasted medallion of Cornish monkfish,
barigoule artichokes and shiso, sea urchin 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

Assortiment de trois desserts gourmands
A selection of three mouth-watering desserts

Café ou thé et mignardises
Coffee or tea and mignardises
£12.00

SAMPLE

Price inclusive of VAT, but exclusive of a discretionary 12.5% service charge.
Available for Lunch time from Wednesday to Saturday included. Available for dinner on Wednesday and Thursday. 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.