

FIVE COURSE EXPERIENCE SAMPLE MENU

Dorset Crab
Crème fraîche and imperial caviar

Ballotine of Duck Liver
Cherry and Pistachio

Langoustine
A la Nage and bronze fennel

Cornish Turbot
"Ton Sur Ton"

Chestnut fed pigeon
duck liver, beetroot and cassis

Raspberry soufflé
vanilla Chantilly



Enhance your Epicurean Journey with
Laurent-Perrier Champagne pairing
£498 per person.

With a glass of Laurent-Perrier Grand Siècle
£285 per person.

*All prices are inclusive of VAT and a discretionary
service charge of 12.5% will be added to the bill.*