



## **Menu Gourmand**

*(to be taken as a table)*

We have carefully selected wines to complement this menu, please ask a member of the restaurant team for further details

amuse bouche du Chef

\*~\*~\*

foie gras parfait with mango

\*~\*~\*

grilled black peppered mackerel, salsa verde

\*~\*~\*

wood pigeon, parsley mash, bourdon noir

\*~\*~\*

seared John Dory, white asparagus, pink grapefruit

\*~\*~\*

tempura of banana, toffee ice cream

\*~\*~\*

vanilla panacotta with rhubarb and basil

\*~\*~\*

British cheeses served with celery and grapes  
*(please see our separate cheese menu for your choice)*

\*~\*~\*

coffee and petits fours

\*~\*~\*

£69.95 including VAT  
£99.95 including selected wines and VAT  
service charges are not added to your account