

35th ANNIVERSARY SAMPLE MENU

£35

Choose a Starter and Main

Amuse Bouche

-

Red Mullet Bouillabaisse

or

Candy Beetroot
Tofu / Apple Gel / Pearl Onion (Plant Based)

-

Braised Beef Cheek
Potato Purée / Thyme / Port Jus

or

Grilled Maitake Mushroom
Chestnut Mushroom Mousseline / Pickled Shallot (Plant Based)

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Bread & Butter £5

Additional Canapés

Steak Tartare £4.5

Avocado Cone £2.5

Dessert Or Cheese £12.5

Enhancements

Black Winter Truffle £15

N°25 Kaluga Caviar £30