

KITCHEN TABLE

(sample menu)

A glass of Champagne

Canapés

Aged comté gougère
Steak tartare, English wasabi
Oscietra caviar, brown butter waffle, sturgeon rilette

Louët-Feisser Oyster

Yorkshire rhubarb mignonette

Duck liver torchon

Gariguette strawberry, champagne jelly, toasted brioche

Gigha halibut

sea vegetables, potato, champagne beurre blanc

Beef Wellington

confit Roscoff onion, red wine jus

Baron Bigod Cheese

pickled walnut, blossom honey, toasted malt loaf

Pre Dessert

pineapple and mint

Passionfruit and Yuzu Soufflé

preserved lemon ice cream

£165 per person

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before ordering your meal. A £2.00 cover charge per person will be added to your bill. Prices include VAT. A discretionary 15% gratuity will be added to your bill