

## ARTS DE LA TABLE

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BEEF WELLINGTON	£85
Perigord Truffle and Wild Mushrooms	
<i>Please allow 40 minutes preparation time</i>	
<i>Serves minimum two people</i>	
SPICED BRESSE DUCK	£90
Apricot and Raisin	
<i>Please allow 45 minutes preparation time</i>	
<i>Serves minimum of two people</i>	
STEAMED AROMATIC LOBSTER	£54
Carrot, Fennel and Angelica	
<i>Serves one person</i>	
BAKED ALASKA	£18 Per Person
Cherry Flambé	
<i>Please allow 15 minutes preparation time</i>	
<i>Serves minimum two people</i>	

Please speak to your waiter to view our Allergens Menu

Prices are inclusive of Value Added Tax

## MENU SURPRISE

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To be served for the whole table

SIX SEASONAL COURSES  
Designed by Chef John Williams

£105

*Any dietary requirements can be catered for,  
please ask your waiter for assistance*

Giovanni Ferlito Head Sommelier offers a choice  
of classic or fine wines by the glass

Menu with Classic Wine Selection  
Six glasses served

£175 per person

Menu with Fine Wine Selection  
Six glasses served

£205 per person

*Please note this menu is only available before 21.30*

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## FIRST COURSES

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PEA ROYALE £18  
Summer Vegetables and Truffle

NORFOLK CRAB £48  
Pickled Cucumber, Egg Yolk and Oscietra Caviar

LANGOUSTINE £28  
Fennel, Verbena and Beans

VEAL SWEETBREAD £28  
Truffle, Potato and Celeriac

TERRINE OF GOOSE LIVER £26  
Peach and Almonds

AGNOLOTTI “TON SUR TON” £28  
Caramelised Onions

ROAST SCALLOP £26  
Smoked Eel, Apple and Watercress

LOBSTER £28  
Tomato and Avocado

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## MAIN COURSES

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TURBOT £56  
Almond, Girolles and Truffle

SEA BASS £42  
Squid, Artichoke and Saffron

DOVER SOLE £52  
Dublin Bay Prawns, Oyster and Grapes

LOIN OF LAMB £40  
Braised shoulder, Courgette and Tomato

TOURNEDOS OF BEEF £45  
Smoked Ox Cheek, Horseradish and Red Wine

BRESSE DUCK £40  
Chicory, Duck Liver and Orange

FILLET OF VEAL £48  
Girolles, Broad Bean and Grelot Onion

ANJOU PIGEON "PERIGOURDINE" £46  
Beetroot and Romanesco

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## DESSERTS

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COCONUT MOUSSE £17  
Compressed Pineapple and Passionfruit Sorbet

APRICOT SOUFFLÉ £17  
Rosemary Ice Cream

AMEDEI CHOCOLATE CREMEUX £17  
Orange and Speculoos

BLACK CHERRY KIRSCH £17  
Vanilla Rice Pudding

KENTISH STRAWBERRIES £17  
Tonka and Vanilla

GRAND MARNIER SOUFFLÉ £17  
Crème Chantilly

SAVARIN £18  
Fresh Peach and Lemon Verbena

CRÊPES SUZETTE £36  
Serves two people  
Please place your order at the beginning of the meal  
Our Maitre d'hotel will be delighted to prepare them  
at your table

BRITISH CHEESE £19

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