

TASTING MENU

Snacks

Cured amber jack, razor clam &
almond cream tart, lemon caviar

Game and foie gras terrine, spiced fruit chutney,
port gel and toasted brioche

Wild mushroom agnolotti, nutmeg velouté,
nuts and seeds

Fish of the day, smoked eel, piperade,
espellette pepper & bouillabaisse sauce

Pan seared Pheasant breast & boudin blanc,
tarragon, celeriac & coffee

Triple chocolate 'cheesecake',
cocoa nib and hazelnut

Petit fours

€ 80

Kindly inform us if you have any dietary requirements
or if you suffer from any food allergies