

Christmas Day Dinner

Monday 25th December 2023

ONION

Cévennes – France

black truffle from Périgord, lomo ibérico, fumaison, sourdough, lemon thyme

FOIE GRAS

Andignac – Les Landes

celeriac, pear, koji rice, sake

TURBOT

The Duchess – Cornwall

Oscietra caviar, calçot, dill, smoked crème crue

BRILLAT-SAVARIN

Bourgogne – France

black truffle from Périgord, winter leaves, green apple

CHOCOLATE

Carupano – Venezuela

coriander, vanilla, coffee

£295

We will require full prepayment of the menu price upon making a reservation, which will then be non-refundable.
All prices are inclusive of VAT at the current rate. A discretionary service charge of 15% will be added to your bill.
Please notify us of any dietary requirements to ensure we are able to advise on the ingredients and allergens in our dishes.
Our menu is highly seasonal and therefore subject to change due to ingredients supply.