

Menu Gourmand

Potato & truffle

Miso, sardin fumé, guanciale

Duck Liver "calisson"

Loquat, pimms caramel, amaretto, baby corn

Wild mushroom

Cordycep, parsley purée, pea, mushroom sabayon

Cornish red mullet

Broad beans, dashi "beurre blanc", Oscietra caviar & trout roe

BBQ short rib

Bottarga, Tropea onion, anchovy "bagna càuda"

Brie on toast, honey, pear chutney, black truffle

(Optional extra course £15.00 supplement)

Alexander granita

Cucumber, passion fruit, almond, olive oil

La Chapelle "Rocher"

Gianduja, pistachio, coconut & lemongrass

Head chef, Arturo Granato

This menu is designed for the enjoyment of all guests at the table

5 Course Tasting menu £125

add selected Sommelier wine pairing for £75 or Great Classic wine pairing for £130

Lunch until 2:00 pm – Dinner until 9:15pm

7 Course Tasting Menu £140

add selected Sommelier wine pairing for £85 or Great Classic wine pairing for £150

Lunch until 2:00 pm – Dinner until 8:30pm

Not available on Sunday Lunch

VAT is included at the current rate

14.5% discretionary service will be added to your bill