

espelette

Valentine's Day Menu

Confit duck foie gras in spiced mulled wine,
wine jelly, dried fruit chutney, amaranth leaves

Pumpkin royal-style,
blue lobster cooked "à la nacre",
Parmeggiano Reggiano emulsion,
black truffle from Périgord

Venison rack,
green Pepper, celeriac, grand veneur sauce

Choco finger with passion and vanilla,
griotte jelly

£75 per person

Menu available on Tuesday 14th February

Cuisinière: Hélène Darroze

Please note a discretionary service charge of 12.5% will be added to your account
All prices are inclusive of VAT at the current rate of 20%