

TASTING MENU 2025

In celebration of our 25th year anniversary, my team and I have created a tasting menu full of best sellers from throughout the years. We hope you enjoy this culinary ride!

Assiette De Canapés

A three canapé treat to get you started

Creme De Choux Fleur Aux Plusiers Saveurs

Creamy cauliflower soup, accompanied by a light cheddar mousse and grated fresh truffle

Coquille St Jacques A ma Facon *

A fresh Scottish King scallop pan fried to golden brown, presented on a chorizo, tomato and black olive fricasee, topped with a courgette beignet flavoured with thyme and parmesan, finished with an orange and cardamom dressing

Bar Sauvage Asiatique *

Crispy wild seabass filet cooked in a red Thai curry butter, served on a Chinese leaf parcel filled with finely diced pineapple and fresh lime, accompanied with a Thai coconut milk, fresh chilli, ginger and lemon grass broth, topped with micro coriander

Poele De Caille A L'Estragon *

Pan fried quail breast and leg confit served on a bed of celeriac puree, paired with a morel mushroom stuffed with a black garlic mousse, drizzled with an Armagnac and fresh tarragon jus

Le Sorbet

Our homemade fresh seasonal sorbet to help cleanse your palate

Chevreuril Sauce Madeire

Scottish venison loin cooked to pink, accompanied by seasonal glazed baby vegetables, a crispy parmesan and spring onion croquette, dressed with a smooth Madeira sauce

L'Assiette De Rhubarbe Rose De Yorkshire *

Medley of pink Yorkshire rhubarb, consisting of set vanilla cream on a pink rhubarb and rhubarb liquor jelly, served with cooked rhubarb and rhubarb gel, garnished with a honey tuile dome

Cremeux De Chez Monsieur Raymond Blanc *

A smooth chocolate cremeux, served with homemade banana ice cream, passion fruit gel, a praline cream and caramelized hazelnuts

Les Fromages (£5 supplement per person)

Cheese selection served with quince jelly and crackers

C'est Fini!

Available from 19th June (Thursdays and Fridays)

For tables of 2-6 guests, subject to availability.

£95 for full 9 course menu

£85 for 8 course menu (Less 1 starter* OR 1 dessert*)

£75 for 7 course menu (Less 1 starter* AND 1 dessert*)

NB: Menu prices exclude cheese course & dishes may vary slightly.
(Wine suggestion available on request)