

## MENU D'AUTOMNE

LANGOUSTINE / CAVIAR

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FOIE GRAS ravioli, chestnuts, pumpkin  
delicate duck consommé

...

Roasted Scottish LOBSTER  
Paimpol white bean gratin

...

Wild SEA BASS  
cep and girolles, lapsang souchong

...

Filet of BEEF Rossini  
crunchy cos lettuce, Périgieux sauce

...

Truffled "BRIE DE MEAUX"

...

Dessert of your choice

£180 pp

*Our head sommelier has specially designed two unique  
wine pairings to enhance the chef's quintessential seasonal menu*