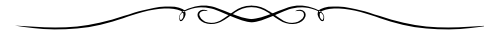


# Chef's Menu

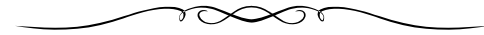
Fromage Frais, Smoked Eel, Radish & Caviar <sup>G</sup>



Seared Langoustine, Sea Urchin & Green Curry <sup>G/A</sup>



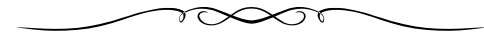
Summer Beets, Black Beans, Belper Knolle & Baharat <sup>G/N</sup>



Wild Turbot in the Green, Truffle Cream & Parsley <sup>G</sup>



Wagyu Striploin, Grilled Vegetables, Mantova Sauce



Dark Chocolate Hazelnut Torte <sup>G/N</sup>

*Please inform your server of all allergies and dietary requirements. Should you require further information regarding the dishes and drinks on our menus, we would be delighted to offer our assistance.*

*G - Gluten / N - Nuts / V - Vegetarian / A - Alcohol*

**Menu items are subject to change according to seasonality and availability**