



BUD - £69

Sourdough and butter

Our crudités

Tomato, mozzarella salad

Tuna, ginger, green onion

Steak tartare

Rabbit, sauce gribiche

A choice of two:

Salt baked ocean trout, cucumber, dill

Roast poussin, truffle

Pork belly, apple

Braised short rib of beef, piccalilli

All served with seasonal vegetables, mixed leaves, herbs, rye and chips, pecorino and foie gras

Champagne jelly

Plum tart

Seasonal Fruit

Coffee and petit fours



BLOSSOM - £99

Our crudités

Tomato, mozzarella salad

Crab, apple

Tuna, ginger, green onion

Our Steak tartare

Black truffle tagliatelle

A choice of two:

Lamb rack, salsa verde

Baked white fish, lemon

Our lobster platter

Suckling pig, apple

Aged rib on the bone, winter mushrooms

All served with seasonal vegetables,
mixed leaves, herbs, rye and chips, pecorino and foie gras

Caramel cheesecake

Chocolate delice

Seasonal Fruit

Coffee and petit fours



BLOOM - £120

Our crudités

Oyster, gin & tonic

Tomato, mozzarella salad

Rabbit, sauce gribiche

Crab, apple

Scallop, gremolata

Our steak tartare

Black truffle tagliatelle

A choice of two:

Roasted lamb rack, salsa verde

Fillet of beef, foie gras

Baked white fish, lemon

Our lobster platter

Suckling pig, apple

Roast veal rack, truffles, girolles

All served with seasonal vegetables,
mixed leaves, herbs, rye and chips, pecorino and foie gras

Cheese

Apple tart tatin

Chocolate delice

Seasonal Fruit

Coffee and petit fours