



Gluten Free Menu

2 courses 29.50 3 courses 34.50

Escargots de Bourgogne

Burgundian "Petits Gris" snails, garlic and parsley butter

Saumon fumé

London oak smoked salmon, condiments, lemon

Chou-fleur

Crème Dubarry, cauliflower velouté, 63° slow poached Clarence Court egg

Coq au vin

Braised marinated chicken in red wine, baby onions, pancetta, mushrooms

Risotto

Summer black truffle risotto, wild mushroom, celeriac purée, parmesan crisp

Loup de mer

Searred fillet of sea bass, chive pomme puree, Scottish mussels, samphire, smoked sun-dried tomatoes

Crème brûlée

Vanilla crème brûlée

Macarons

Selection of six macaroons

Fondant au chocolat noir

Warm dark chocolate fondant, pistachio ice cream

Before ordering please speak to our staff about any food allergies and intolerances

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne illness.

A discretionary 12.5% service charge will be added to your bill. All prices include VAT.