



Seasonal Tasting Menu: A Celebration of Forest, Farm & Sea

25th - 26th March 2026

“A COOK’S SNACK: BREAD & BUTTER”

foie gras, guava confiture, perigord truffle

TASMANIAN SEA TROUT

dill, sansho, horseradish emulsion

SPRING VEGETABLE “POT-AU-FEU”

norwich farms winter vegetables, tempura of rapini blossom & enoki mushroom, cèpe consommé

TAGLIATELLE WITH CRAB, CAVIAR & CUCUMBER

smoked trout roe, royal osetra, poached oyster, beurre blanc

HALIBUT “EN BRIOCHE”

halal pastures farm hakurei turnip & savoy cabbage “bonne femme”, sauce champagne

PIGEONNEAUX & PLUM

locust grove damson, celeriac, vin rouge

LAPIN “À LA ROYALE”

vermont rabbit cooked three ways, pearl onion, sauce “à la Bocuse”

SOUFFLE AUX FRUITS DE PASSION

crème fraîche, mayalsian white pepper

CRÊPES AUX CHOCOLATE

seville orange, espresso, orange blossom & crème fraîche glacée

MADELEINES

tahitian vanilla, amaretto