



'Love is in the air' Tasting Menu

We celebrate the bounty of Britain by partnering with the finest local suppliers. Their dedication shines through in every dish designed by our Executive Chef William Drabble, echoing the culinary legacy of Charles Elmé Francatelli, from St James's Club to Queen Victoria's table. Savour seasonal flavours and champion small producers with every bite.

Langoustine Consomme

Seared Hand dived Scallop, Cauliflower and Vadouvan

Griddled fillet of skrei cod, confit white beans, black cabbage

Fillet of Dry aged beef, salt baked celeriac, rich Madeira jus

Set Vanilla cream, rose jelly Crystallised pistachios

Passion fruit souffle, dark chocolate sauce

Tasting menu 6 courses £120

Sourdough bread with salted Bungay butter £4.50

Please advise us of any allergies or dietary requirements.

