

The Perfect Match

Glass of Champagne Laurent-Perrier La Cuvée with free-range Iberico de Bellota ham, aged 52 months (13)	28
Glass of Champagne Laurent-Perrier Cuvée Rosé matched perfectly with Poacher 50 cheese (9)	30
Glass of Champagne Laurent-Perrier Cuvée Blanc de Blancs Nature NV with 2 market oysters (5)	38

Oysters

Carlingford No.1 oysters <i>Kaffir lime mignonette</i> (5)	<i>Single 5.75</i> <i>Half dozen 29</i>
Cumbræ No.2 oysters 7 <i>Kaffir lime mignonette</i> (5)	<i>Single 6.5</i> <i>Half dozen 31</i>
House Selection (2/6/12) <i>Kaffir lime mignonette</i> (5)	11/35/68
Prestige Pairing <i>A bottle of Laurent-Perrier Cuvée Brut</i> <i>and ½ dozen market oysters</i> (5)	125

If you have any allergies, please speak to a member of our team. We always endeavour to manage the unintentional presence of allergens through potential cross-contact; however, we cannot guarantee that any of our foods are allergen-free or suitable for those with allergies. Please speak with our trained team about allergens. (v) *Vegetarian*, (ve) *Vegan*, (1) *Nuts*, (2) *Peanuts or products*, (3) *Gluten*, (4) *Crustaceans*, (5) *Molluscs*, (6) *Egg or products*, (7) *Fish or products*, (8) *Soybeans or products*, (9) *Milk or products*, (10) *Celery or products*, (11) *Mustard or products*, (12) *Sesame seeds or products*, (13) *Sulphur dioxide or products*, (14) *Lupin*. A discretionary service charge of 12.5% will be added to your final bill. All prices are inclusive of VAT at the current rate



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calories