



BOHEMIA FOUR COURSE MENU

Seaweed Sourdough,
Bordier Salted & Seaweed Butter

Jersey Royal "Pearls" Cooked Over Coals,
Smoked Crème Cru & Sea Truffle

La Chasse Courgette Flower,
Bantam Egg, Pine Nuts, Piquillo Pepper & Basil

Jersey Line-Caught Seabass,
Baby Fennel & Lardo di Colonnata

"The Rest of The Lamb"
Red Pepper, Mint, Anchovies & New Season Peas

Poached Line-Caught Cornish John Dory,
Barbecued Spring Greens, Mange Tout "a la Grecque"
& Alsace Bacon

Kagoshima A5 Wagyu Striploin,
Sea Truffle & Jersey Watercress
(Forty Pounds Supplement)

Smoked Ricotta Tortellini,
New Season Peas & Reduced Whey

Yorkshire Forced Rhubarb,
Champagne Jelly & Jersey Yoghurt

Whipped 64% Manjari Chocolate Cremeux,
Toasted Sourdough, "Nuñez de Prado" Extra Virgin Olive Oil,
Pedro Ximenez & Cornish Sea Salt, Exmoor Royal Beluski Caviar

Opalys Mousse with Tahitian Vanilla,
Barbecued "Gariguettes" Strawberry Sorbet
White Balsamic, Olive Oil & "Fraise de Bois"

Selection of Artisan Cheese from Jean-Yves Bordier
(Ten Pounds Supplement / Twenty Pounds as an extra course)

Petit Fours

Ninety-Nine Pounds Per Person

All our prices are inclusive of G.S.T.
A 10% discretionary service charge will be added to the bill

If you have a food allergy, intolerance or sensitivity, please speak to
a member of the team about ingredients in our dishes before you order your meal.