



“BREAD BASKET” (2021)
DON’T SPOIL YOUR APPETITE...

CANAPÉS
“CHAUD ET FROID”

LE SHOT: “VIETNAMESE HOT TEA” (2012)
CHILLI, LEMONGRASS, GINGER, CORIANDER, SOY

“ESCABECHE”
HANDLINE CAUGHT WILD BASS “EN GELÉE”, CITRUS, IRANIAN ‘SARGOL’ SAFFRON,
SINGLE ESTATE OLIVE OIL AND A SALAD OF FLOWERS & INFANT LEAVES

THE POLISHED TURD PARADOX: “PORK PIE”

“CHARTREUSE” (GREEN & YELLOW) (2020)
LOBSTER “BYALDI”, OSCIETRA CAVIAR, SAUCE “QE2”

LA SOUPE: PICK AND LICK; WARHOL’S MONROE 21 (2016)
GAZPACHO “MÉNAGE À TROIS”, 25 YEAR OLD XIMÉNEZ BALSAMIC MASTIC

CANNELLONI OF BRITISH OLIVE FED WAGYU “NDUJA”
TEMPERED WITH MASCARPONE, PINE NUTS, ESPELETTE PEPPER, PARMIGIANO REGGIANO
AND A “TRIPTYCH” OF SAUCE ANTIBOISE

“PEACH MELBA” (2020)
“CRISPY BLACKENED” FOIE GRAS EXTRA “MI CHAUD”, RASPBERRY, PICKLED PEACH,
RADISH, “TOASTED NOTES”, YOUNG MIZUNA, BANYULS, SWEET AND SOUR VANILLA
SYRUP

LE CLASSIQUE: “PETITS POIS Á LA FRANÇAISE” (2020)
POACHED AND ROASTED BALLOTINE OF RABBIT, 11 MONTH OLD BAYONNE HAM, ALSACE
BACON, AGES AND BRAISES OF ROMAINE LETTUCE, ENGLISH PEAS & WHITE ONIONS

“EGG AND SOLDIERS” (2015)
36 MONTH OLD CAVE AGED MIMOLETTE, ARTICHOKE, BRIOCHE “MELBA TOAST” AND
FRESH SUMMER TRUFFLE

PLU-TONIC: “REFRESHERS”
CITRUS “SPRITZ”

“THE WHITE HELMET”
EN HOMAGE À MON PÈRE: 3 OF HIS FAVOURITE FLAVOURS

I ♥ ABBEY ROAD
CHOCOLATE & HAZELNUTS COME TOGETHER: PRALINE “CROUSTILLANT”, BISCUIT
“DACQUOISE”, VALRHONA ‘GRAND CRU’ CHOCOLATE, PIEDMONT HAZELNUT: THE END

MIGNARDISES
“CHAUD ET FROID”



General Booking Information

The price of the Tasting Menu is £140

All charges are subject to a discretionary service charge of 12.5%

Please note this is a sample menu and may be different on your visit.

The menu may contain the following allergens: Eggs, Crustaceans, Peanuts, Nuts (trees), Fish, Cereals containing gluten, Mustard, Celery, Sesame, Milk, Molluscs, Lupin, Soybeans, Sulphur Dioxide and sulphites.

Should you have any food allergies please advise PLU at the time of booking and no less than 48 hours prior to the date of your reservation.

PLU recommends guests allow a minimum of three hours to enjoy their dining experience.

PLU operates a smart casual dress code, jackets and ties are optional but we request you do not wear sportswear or beachwear.

Late cancellation (within 72 hours of the booking) and no shows are charged at £75 per head.