



Sample Poisson 3 course Menu

We use selected local independent producers as a result please note that menus are subject to changes without prior notice
Menus will be confirmed and finalised 7 days prior to your event

Amouse bouche

Starters

Seared Hand Dived Scallop,
Pork Belly, Braised Peas, Bacon and Onion Jam

Mains

Poached South Coast Turbot
Langoustine Vinaigrette and Summer Vegetables

Desserts

Light Choux Case
with Strawberry Cremeux

Petit four & coffee

Three Courses £97

*Please advise us of any allergies or dietary requirements
A discretionary service charge of 15% will be added to your bill.
All prices include VAT*