

# GROUP DINING MENU

3 courses for 48.00

## PRE ENTRÉE

### COMPLIMENTARY TO SHARE BAGUETTE ET TREMPETTES V

Saffron rouille, olive oil & balsamic reduction, whipped goat curd & lemon

## ENTRÉE

### SOUFFLÉ AU FROMAGE V

Twice baked soufflé, Coastal Cheddar sauce

### TERRINE DE BETTERAVE VE

Beetroot terrine, horseradish sorbet

### FEUILLETÉ CROUSTILLANT AU FROMAGE DE CHÈVRE ET OLIVES NOIRES V

Deep-fried goat's cheese & black olive parcel, frisée salad, rosemary oil, balsamic reduction, tomato chutney

### CRABE DU DEVON ET AVOCAT

Devon crab & avocado, brown crab mayonnaise, pink grapefruit, coriander, spiced corn, toasted garlic crouton

## PLAT

### SUPRÊME DE POULET FERMIER POÊLÉ

Pan-fried slow-grown chicken supreme, tarragon & mustard beurre blanc, haricot jaune, parslid new potatoes

### CONFIT DE CUISSE DE CANARD GRESSINGHAM

Gressingham duck leg confit, dauphinoise, braised carrot, citrus sauce, candied orange

### RISOTTO ESTIVAL AUX LÉGUMES VE

Summer tomato & vegetable risotto, grilled cherry tomatoes, Grana cheese, tomato essence

### DAURADE POÊLÉE, FAÇON BOUILLABAISSE

Pan-fried sea bream, bouillabaisse, sautéed squid, artichokes, new potatoes, confit onion & croutons

## STEAK

### SIRLOIN

8oz sirloin steak, French fries, mixed leaf salad, garlic tomato

### FILET DE BOEUF

7oz fillet steak, French fries, mixed leaf salad, garlic tomato

**+4.00 supplement**

### SAUCES

Café de Paris, Béarnaise, Roquefort, pepper sauce, black garlic mayonnaise

**+1.95 each**

## DESSERTS

### CRÈME BRÛLÉE V

Creamy vanilla custard, caramelised sugar topping

### CRÉMEUX AU CHOCOLAT NOIR V

Dark chocolate crémeux, Kirsch Amarena cherries, cacao tuile

### FRAISES EN VARIATION VE

Strawberry nectar, macerated strawberries & raspberries, cantaloupe melon, strawberry ice cream

### SELECTION DE GLACES V | VE WITHOUT BISCUIT

Jude's ice cream or sorbets, three scoops & biscuit.

Ice cream: vanilla, chocolate, strawberry

Sorbet: raspberry, mango, lemon

### ADD SELECTION DE FROMAGES

Brillat-Savarin, Saint-Nectaire, Bouchette, Keen's Cheddar, Shropshire Blue, served with crackers & accompaniments .....**13.95**

**MENU  
BLANC**  
group dining



V Vegetarian VE Vegan | For allergen  
and nutritional information please  
scan QR code