

ARRIVAL DRINK

Bruno Sorg, Crémant d'Alsace, Eguisheim, France (£9.8 supp per person)

SNACKS ON ARRIVAL

Olives & spiced almonds

Cervelle de canut – *Lyonnaise fresh cheese, walnut & – herb dip, served with croutons & crudités* (£10 supp per sharing bowl)

Ham & Manchego croquettes (£3.25 supp. per piece)

STARTERS

Please select from the following:

Endive, Roquefort, pear, watercress & spiced walnuts

Fish soup, rouille, Gruyère & croutons

Bayonne ham & celeriac remoulade

served with with Pompette baguette & butter

MAINS

Please select from the following:

Twice baked Comté soufflé, lambs lettuce, beetroot & spiced walnut salad

'Poisson du jour' & herb butter sauce

Sirloin of beef, Red wine sauce & horseradish

For the table to share: Slow cooked cavolo nero with garlic, lemon & olive oil, Vichy carrots & Dauphinoise potatoes

Additional cheese course (optional)

£15 per plate (a plate can serve 2-3 people)

DESSERTS

Please select from the following:

Fig & almond tart, crème fraîche

Kirsch choux bun, Griottines cherries
& warm chocolate sauce

TEA & COFFEE WITH AMARETTI BISCUITS

Pots of tea & cafetieres coffee with freshly baked Amaretti biscuits
(£5 supplement per person)

Sample Menu
£75



Unlimited, filtered,
still & sparkling water £1.5 pp

12.5% discretionary service charge

We are happy to cater for
dietary requirements.

Please speak to our staff about the
ingredients in your meal, when booking.