

Pompette

ARRIVAL DRINK

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

SNACKS ON ARRIVAL

Olives & spiced almonds

STARTERS

A selection of starters to be served for the whole table to shared

Cervelles de canut & crudités- *Lyonnais* fresh cheese, walnut & – herb dip, served with croutons & crudités

Endive, Roquefort, pear, watercress & spiced walnuts

Bayonne ham & celeriac remoulade

White crab mayonnaise

served with with Pompette baguette & butter

MAINS

Please select one main for the table to share (additional sharing mains option is charged at £25 per guest)

‘Poulet roti’ & Tarragon jus

Roast sirloin & Béarnaise sauce

Roast loin of pork & sauce charcutière

Bayonne ham & celeriac remoulade

‘Poisson du jour’ & herb butter sauce

Twice baked Comté souffle & Autumn truffle (*served for the vegetarians*)

For the table to share: Roast pumpkin, celeriac, sage & chestnuts

Slow cooked cavolo nero with garlic, lemon & olive oil, Salade verte maison & Dauphinoise potatoes

Additional cheese course (optional)

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

DESSERTS

Please select one dessert for the table to share

‘La Grande mousse au chocolate’

Served with salted caramel sauce, chantilly cream, Griottines cherries, glazed hazelnuts, pink praline & shortbread crumb. All to add as much, or as little, as you like!

Fig & almond tart, crème fraîche

POUR FINIR

Pots of tea & cafetieres coffee with Freshly baked brown butter & honey madeleines

PRIVATE DINING

Autumn Sharing

Sample Menu
£95



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.