



LUNCH MENU

Les Hors d'œuvres

Pumkin velouté, sage, pine nuts & parmesan
Escargot de Bourgogne, garlic & parsley butter (6)
Poached pear, Roquefort & endive (v)
Yellow fin tuna ceviche, white radish, sesame, bok Choy & lime
Chicken liver & foie gras parfait, toasted brioche
Prawn cocktail & Avruga caviar

Les Plats Principaux

Char-grilled pave' steak, bone marrow jus & frites
Smoked haddock tempura, tatar sauce & frites
Confit leg of Gressingham duck, Belgian endive, Puy lentils
Girolle, mascarpone, parmesan & soft herb risotto
Sea bream, lemon butter, chiperon squid & samphire
Chateaubriand, roast bone marrow, green beans & pomme frites
(For 2, £15 supplement)

Les Desserts

Crème brûlée
Prune & Armagnac parfait
Poached peach, merengue & mascarpone
Selection of French farmhouse cheeses
Selection of Ice creams or sorbets

Prix Fixé

2 courses £18.50 3 courses £22.50

All prices are inclusive of 20% VAT
A 12.5% discretionary service charge will be added
If you have any allergy, please notify your waiter prior placing the order