



Gluten Free Menu

2 courses 29.50

3 courses 34.50

Escargots de Bourgogne

Burgundian “Petits Gris” snails, garlic and parsley butter

Saumon fumé

London oak smoked salmon, condiments, lemon

Chou-fleur

Crème Dubarry, cauliflower velouté, poached egg, black truffle

Coq au vin

Braised marinated chicken in red wine, baby onions, pancetta, mushrooms

Risotto

Wild mushroom and black truffle, smoked celeriac espuma, parmesan crisp

Loup de mer

Seared fillet of sea bass, Scottish mussels, smoked sun-dried tomatoes

Crème brûlée

Vanilla crème brûlée

Pomme verte

Granny Smith apple parfait

Fondant au chocolat noir

Warm dark chocolate fondant, pistachio ice cream

Before ordering please speak to our staff about any food allergies and intolerances
A discretionary 12.5% service charge will be added to your bill. All prices include VAT
A cover charge of 2.00 per person will be added to your bill