



Set Menu

Fromage de chèvre

Poitou goats' cheese pastry parcel, pepper piperade, basil dressing

Escargots de Bourgogne

Burgundian Petits Gris snails, garlic and parsley butter

Saumon fumé

London oak smoked salmon, condiments, Melba toast

Tortellini au potiron

Pumpkin and ricotta tortellini, Parmentier espuma, sage, croutons

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Coq au vin

Braised marinated chicken in red wine, mushrooms, baby onions, pancetta, carrots, Belle de Fontenay potatoes

Tarte à la compote d'oignons blanc

Goats' cheese tart, white onion compote, carrot purée, black truffle dressing

Loup de mer

Seared fillet of sea bass, chive pomme purée, Scottish mussels, samphire, smoked sun-dried tomatoes

Souris d'agneau

Rosemary and garlic slow cooked lamb shank, wild mushroom and coco bean casserole

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Pomme verte

Green apple parfait

Macarons a la châtaigne

Chestnut macaroons

Crème brûlée

Vanilla crème brûlée, lemon madeleines

Fondant au chocolat noir

Warm dark chocolate fondant, pistachio ice cream

2 courses 29.50

3 courses 34.50

Before ordering please speak to our staff about any food allergies and intolerances

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne illness. 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