

LAPIN

Sample Group Menu
£49 per person
Three-courses set menu including a snack

SNACKS

Duck Nugget, Pickled Chicory, Spiced Plum.
Truffled Gougère, Old Winchester Custard, Rosemary*
Fried Chicken, Devilled Egg
Panisse, Tapenade, Tomato*

STARTERS

Beetroot & Orange Tartare, Pickled Walnut, Baguette*
Rabbit & Foie Gras Terrine, Brandy Prunes, Celeriac Remoulade ~ £5 Supplement
Soufflé Suisse, Blue Cheese, Cep Cream*
Lobster Bisque à l'Américaine en Croûte ~ £10 Supplement
Deep Fried Ham Hock & Oglesfield, Sauce Gribiche
Vandouvan Parsnip Velouté, Crème Fraiche, Apple, Mustard Seed*

MAINS

Beefcheek Bourguignon, Kind Oyster Mushroom, Pomme Anna
Loch Duart Salmon Vol au Vent, Watercress, Cider Beurre Blanc, Dill
Gnocchi Parisienne, Heritage Pumpkin, Sage, Pedro Ximenez Raisins*
Ashton Court Venison, Parsnip, Pigs Trotter & Prune Sauce, Bacon
Confit Celeriac Forestière, Mushrooms, Lentils, Hazelnut*
Deep Fried Landrace Pork Chop, Sauerkraut, Mustard, Sauce Charcutière

DESSERTS

Chocolate & Hazelnut Marjolaine*
Popcorn Crème Caramel*
Pain Perdu, Pineapple, Rhum Raisin Ice Cream*
Eclair du Jour*
Pot au Chocolat*

SUPPLEMENTS

SIDES

Dorset Red Aligot* ~ 8
Duck Fat Fries ~ 5
Seasonal Brassicas, Beurre Maltaise* ~ 5
Chantanay Carrots Vichy* ~ 5
Leek & Spinach Gratin* ~ 8

TROU NORMAND

Quince Sorbet, 3 Year Old Cider Brandy ~ 8

FROMAGE

Served with Honey & Baguette ~ 9 for one cheese ~ 15 for two ~ 21 for three

*Vegetarian | Vegetarian Option Available

A discretionary 12.5% service charge is added to all bills when dining. Please let our team know if you have any allergies or dietary requirements. Card payments only.

Game may contain shot.



LAPIN

PRIX FIXE
Please see the board
Limited availability

3 Courses ~ 29
Wine Pairings ~ 25

SNACKS

Provençal Olives* ~ 4
Baguette, Salted Butter* ~ 4
Westcombe Pomona Saucisson ~ 10
Duck Nugget, Pickled Chicory, Spiced Plum ~ 3.5
Truffled Gougère, Old Winchester Custard, Rosemary* ~ 3.5
Fried Chicken, Devilled Egg ~ 3.5
Panisse, Tapenade, Tomato* ~ 3.5

STARTERS

Beetroot & Orange Tartare, Pickled Walnut, Baguette* ~ 12
Rabbit & Foie Gras Terrine, Brandy Prunes, Celeriac Remoulade ~ 15
Soufflé Suisse, Blue Cheese, Cep Cream* ~ 13
Lobster Bisque à l'Américaine en Croûte ~ 20
Deep Fried Ham Hock & Oglesfield, Sauce Gribiche ~ 13
Vandouvan Parsnip Velouté, Crème Fraiche, Apple, Mustard Seed* ~ 12

MAINS

Beefcheek Bourguignon, Kind Oyster Mushroom, Pomme Anna ~ 28
Loch Duart Salmon Vol au Vent, Watercress, Cider Beurre Blanc, Dill ~ 32
Gnocchi Parisienne, Heritage Pumpkin, Sage, Pedro Ximenez Raisins* ~ 23
Ashton Court Venison, Parsnip, Pigs Trotter & Prune Sauce, Bacon ~ 31
Confit Celeriac Forestière, Mushrooms, Lentils, Hazelnut* ~ 22
Deep Fried Landrace Pork Chop, Sauerkraut, Mustard, Sauce Charcutière ~ 26

SIDES

Dorset Red Aligot* ~ 8
Duck Fat Fries ~ 5
Seasonal Brassicas, Beurre Maltaise* ~ 5
Chantanay Carrots Vichy* ~ 5
Leek & Spinach Gratin* ~ 8

TROU NORMAND

Quince Sorbet, 3 Year Old Cider Brandy ~ 8

FROMAGE See the Board Served with Honey & Baguette ~ 9 for one cheese ~ 15 for two ~ 21 for three

DESSERT

Chocolate & Hazelnut Marjolaine* ~ 10
Popcorn Crème Caramel* ~ 9
Pain Perdu, Pineapple, Rhum Raisin Ice Cream* ~ 10
Eclair du Jour* ~ 9
Pot au Chocolat* ~ 9

*Vegetarian | Vegetarian Option Available

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