

BASTILLE DAY

*An evening with members of the
Royal Philharmonic Concert Orchestra*

CHAMP DE MARS

ciroc vodka, rum blend, pineapple liqueur, lime juice, sage cordial, yoghurt

Starters

CAROTTES RAPÉES

SOUPE À L'OIGNON GRATINÉE

Mains

STEAK À LA BORDELAISE

SAUMON POCHÉ AU CONCOMBRE MARINÉ

RAGOUT AUX ARTICHAUTS

Desserts

CRÈME BRULÉE

FRAISIER À LA FLEUR DE SUREAU

SABLE ET MACARON

*All gratuities are managed independently - Please inform your server if you have any food allergies or special dietary needs
Gluten free menu available - No flash, or intrusive photography - v - vegetarian | vg - vegan*