

Lunch Menu

2 Courses £24 - 3 Courses £28

Soupe de Topinambours

Jerusalem Artichoke Soup

Ballotine de Pintade, Sauce Pintade et Betterave

Terrine Style Guinea Fowl, Guinea Fowl and Beetroot Sauce

Roulade de Saumon Fumé et Chair de Crabe au Gingembre

Smoked Salmon Roulade, White Crab Meat, Ginger and Spring Onion Dressing

Risotto Butternut et Oranges

Butternut and Orange Risotto

Filet de Merlu aux Légumes d'Hiver, Sauce Betterave

Roast Fillet of Hake, Winter Vegetables, Beetroot Sauce

Chausson de Chevreuil, Sauce Grand Veneur

Baked Venison Pie, Mixed Mushrooms, Cranberry, Port and Game Sauce,

Paris Brest à la Praline

Paris Brest, Praline Sauce

Mousse aux Citrons, Tuile aux Amandes

Lemon Mousse, Almond Basket, Caramelised Lemon Coulis

Baba au Rhum, Crème Chantilly

Rum Baba, Preserved Fruit, Chantilly Cream

POULARDE DE BRESSE ROTIE

*Whole Roasted Bresse Chicken Breast, Seasonal Vegetables,
Morel Mushroom Sauce, Truffle and Madeira Sauce*

Whole Roasted Bresse Chicken Leg, Sautéed Spinach, Truffle and Madeira Sauce

One Chicken, Two Guests, Two Courses – £110

Available at Lunch and Dinner, for up to Six Guests

PLEASE ASK ABOUT AVAILABILITY, THIS PRODUCT DOES NOT REQUIRE PRE-BOOKING BUT IS LIMITED

POULARDE DE BRESSE DEMI-DEUIL EN VESSIE – RECETTE DE MERE BRAZIER

*3 ½ Hour Slow Poached Bresse Chicken Breast, Stuffed with Black Truffles,
Seasonal Vegetables, Morel Mushroom Sauce, Truffle and Madeira Sauce*

3 ½ Hour Slow Poached Bresse Chicken Leg, Sautéed Spinach, Truffle and Madeira Sauce

One Chicken, Two Guests, Two Courses – £140

Available at Lunch and Dinner, for up to Six Guests

Pre-Booking Essential, Strictly Limited

A La Carte

Entrées

Vieux Comté en Feuilleté, Pommes de Terre, Poireau et Truffe £12.50

Aged Comte, Leek, Potato and Truffle Baked in Puff Pastry

Demi-Douzaine d'Escargots à la Bourguignonne, Croutons au Thym £9.95

Half a Dozen Marinated Large Burgundian Snails Baked in Parsley and Garlic Butter, Thyme Croutons

Boudin Noir à l'Ancienne aux Pommes, Sauce Madère £9.50

French Soft Black Pudding, Caramelised Apple, Madeira Sauce

Quenelle de Poisson Lyonnaise, Bisque de Homard £12.50

Classic Lyonnaise Fish Quenelle, Lobster Bisque

Rognon et Ris de Veau Français au Langoustine et Cèpe £18.50

French Calf's Kidney and Sweet Bread, Dublin Bay Prawn, Cep and Langoustine Sauce

Saumon d'Ecosse Fumé, Coupé à la Minute, Garniture Traditionnelle £13.50

Scottish Smoked Salmon, Hand Carved at the Table, Traditional Garnish

Terrine de Foie Gras de Canard, Brioche £16.00

Duck Foie Gras Terrine, Toasted Brioche

Plats

Ravioles aux Marrons et Citrouille, Sauce Citronnelle et Gingembre £24.00

Chestnut and Pumpkin Ravioli, Oyster Mushrooms, Ginger and Lemongrass Sauce

Lotte à l'Armoricaine £27.50

Roasted Monkfish, Lobster Sauce, Celeriac and Winter Vegetables

Risotto Nero aux Noix de St Jacques et Calamars £29.00

Seared Scallops, Black Risotto and Calamari

Agneau de Lait des Pyrénées, Gratin Dauphinois et Légumes de Saison £28.50

Roast Milk-Fed Pyrenean Lamb, Dauphinoise Potato, Rosemary Jus

Roulade de Marcassin, Jus de Cuisson, Choux Rouge et Pommes Caramélisées £27.50

Slow Cooked Shoulder of Wild Boar, Cooking Juices, Red Cabbage and Caramelised Apple

Carre de Veau de Correze, Purée de Pommes de Terre, Champignons Sauvages, Poivre Vert £29.50

Roast Boned Rack of Milk-Fed Correze Veal, Potato Puree, Mixed Mushrooms, Green Peppercorn Sauce

Pigeon d'Anjou aux Chanterelles Grises et Choux Rouge, Sauce Gibier au Porto £34.00

Whole Roast and Boned Anjou Pigeon, Red Cabbage, Grey Chanterelles Mushrooms,
Game and Port Sauce

Tournedos Rossini, Sauce Périgord £36.50

Fillet of Grass-Fed Alpine Simmental Beef, Seared Fresh Foie Gras,
Rich Truffle and Madeira Sauce, Pommes Darphin

Tartare de Bœuf Simmental, Salade, Pommes Darphin £28.50

Traditional Tartare of Hand Cut Fillet of Grass-Fed Alpine Simmental Beef Prepared Table Side
Pan-Seared Fresh Duck Foie Gras - £7.50 supplement

Pâtisseries et Fromages

Plateau de Fromages Affinés £12.50

Selection of Mature Cheese from our Board

Soufflé au Grand Marnier £12.50

Grand Marnier Souffle

Tarte Tatin et Glace Vanille £9.50

Apple Tarte Tatin, Vanilla Ice Cream

Ile Flottante à la Barschak, Crème Anglaise £7.50

Floating Island, Crème Anglaise laced with Red Berry Coulis, Spun Sugar

Tarte aux Coings, Glace Vanille £9.50

Quince Tart, Vanilla Ice Cream

Whilst we do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen-free. Please ask a member of staff for further information on ingredients before ordering.

Please be aware that wild meat and game dishes may contain traces of shot.

All prices include 20% VAT. An optional 12.5% service charge will be added to your bill