

FOUND

Restaurant + Bar

SET MENU

£35

Available Monday to Friday from 12:00pm – 19:00pm

Saturday & Sunday from 15:00pm – 19:00pm

Entrées

Soup of the day, artisan bread & butter (V)

Truffled lyonnaise salad, curly endive, crispy lardons, boiled egg, pink radish, brandy flamed pears, roquefort blue, pomegranate, honey truffle dressing (GF)

Hot smoked salmon rillettes, apricot gel, pickled cauliflower, cherry balsamic vinegar, French brioche

Plats

Coq roti au vin, herb marinated corn-fed chicken, braised in Merlot red wine with pearl onions, mushrooms, and smoked bacon. Served with potatoes au gratin (GF)

Pan fried seabass fillet, capers hollandaise saffron pommes puree, stem broccoli au beurre blanc, tomato concasse (GF)

Creamy chickpeas, spinach & Paris brown mushrooms pot au feu served with barley creamed in a vegan soft cheese (VG)

Desserts

Classic crème brûlée

Seasonal fruit salad, minted syrup, lemon sorbet (GF)

Chocolate dome rocher, chantilly framboise

A discretionary service charge of 12.5% will be added. All prices include VAT at the current rate. Guests with food allergies and intolerances, please make a member of the team aware before placing an order for food or drink. Please note all of our dishes are prepared in a kitchen where cross contamination may occur, and we cannot guarantee an allergen free environment. Our menu description does not list all ingredients.

(V) does not contain meat or fish. (VG) does not contain any animal products. (GF) Gluten free

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Restaurant + Bar

SET MENU – Add Supplement

Available Monday to Friday from 12:00pm – 19:00pm

Saturday & Sunday from 15:00pm – 19:00pm

Entrées

Add Supplement

Cream of watercress & haddock fume, Œuf poche, crème fraîche, garlic baguette | **£ 4.5 supplement**

French onion soup, comte croutons | **£ 4.5 supplement**

Cambridgeshire heritage beetroot tartare, horseradish, lilliput capers, gherkins, vegan soft cheese, crackers (V, VG) | **£ 4.5 supplement**

Winter noble grains gratin, spelt, bulgur & barley medley on a creamy chickpeas & red chard velouté finished on the grill with gratinated comte cheese (V) | **£ 4.5 supplement**

Bacon, onion & potato tartiflette, saffron cheese mousse, petit salad | **£ 4.5 supplement**

Plats

Veal Villeroy medallion, fillet with rich creamy champignon mushrooms and white wine velouté, delicately breaded and fried, served with pomme puree a la Dijonnaise & petit salad | **£12.5 supplement**

Contre-filet de pork a la brace, creamed spinach a la diable, crispy poached egg, chocolate noir, truffle & groseille rouge jus (GF) | **£9.5 supplement**

Gressingham confit duck leg, white beans cassoulet, cherry tomato on vine, rosemary demi-glace (GF) | **£9.5 supplement**

Alsace Spaetzle with king prawns, cream d'aubergine a la bordelaise, piment rouge, candied citron, crumble de chevre | **£8.5 supplement**

Aubergines millefeuille, crispy panko-fried aubergine layered with vegan mozzarella and rich tomato & basil sauce, served grilled garlic baguette | **£7.5 supplement**

Armagnac flamed 8oz beef ribeye, grilled portobello mushrooms, cherry tomato on vine, French fries | **£11.5 supplement**

Choose from green peppercorn/ café de Paris garlic butter/ bearnaise

Sides

Add Supplement – £4.5 each

French fries

Roasted cauliflower, cheese fondue, savoury crumbs

Stem broccoli au beurre blanc, candied lemon, Poudre d'olive (GF)

Safran pommes puree, sun dried tomato (GF)

Creamed spinach a la diable

Desserts

Burnt basque cheesecake, salted toffee | **£ 4.5 supplement**

Pear & vanilla entremet, white chocolate ganache | **£ 4.5 supplement**

Morello cherries & pistachio tart, rum and raisins, ice cream | **£ 4.5 supplement**

Vegan caramel sunday, salted caramel & chocolate ice-cream, salted caramel popcorn, toffee pudding, toffee sauce, whipped cream (VE) | **£ 7.5 supplement**

British produce cheese, fig chutney, celery, grapes, biscuits, extra mature cheddar, stilton blue, camembert | **£ 7.5 supplement**

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