



## **Les Hors d'œuvres**

Chilled tomato & basil soup, anchovy beignet

Black pudding, apple & beetroot salad

Charentais melon, Roquefort, watercress & red vein sorrel

White asparagus, poached egg and hollandaise sauce

Chicken liver & foie gras parfait, gherkins & toast

Steak tartare, condiments & toast

## **Les Plats Principaux**

Aged rump steak, bone marrow sauce & pommes frites

Sea bass with mussels & saffron and garlic sauce

Braised rabbit, green beans, Dijon mustard & frites

Roasted pepper tart, mozzarella beignet

Braised lamb shoulder, boulangère potatoes & summer vegetables

Corn-fed poussin, creamed girolles, dauphinoise

28 day aged Chateaubriand, pommes frites, green beans, bone marrow  
Sauce béarnaise, **(for 2, Supplement £15.00)**

All prices are inclusive of 17.5% VAT  
A 12.5% discretionary service charge will be added



## **Les Desserts**

Alphonso mango crème brûlée

Cherry & almond clafoutis, crème fraîche

Summer pudding & crème anglaise

English strawberry Pavlova, chantilly cream

Selection of french farmhouse cheeses

### **Prix Fixe**

**3 Courses £19.50**

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