

Les Hors d'Oeuvre

Chilled tomato & basil soup, anchovy beignet
Chicken liver & foie gras parfait, gherkins & brioche
White asparagus, soft quail eggs & pickled girolles
Escargots de Bourgogne (6)
Twice baked gruyère soufflé, endives & walnuts
Cornish octopus salad with chorizo, razor clams, capers & fennel
Scallops, apple purée, black pudding & Alsace bacon
Charentais melon, roquefort, watercress, red vein sorrel & salted almonds

Les Plats Principaux

Pappardelle, Sicilian tomato, basil & courgette beignet
28 day aged châteaubriand, bone marrow, green beans & frites **(For 2, supplement £15.00)**
Braised veal cheeks, sage gnocchi, celeriac purée, summer vegetables
Hereford Ribeye, sauce poivre or béarnaise, pommes frites
Braised rabbit, agen prunes, green beans & soft polenta with Roquefort
Line caught Seabass, squid tempura, samphire & jersey royals
Half grilled cornish lobster, pommes frites and tartar sauce
Milk-fed calf's liver, glazed shallots, broad beans, capers, creamed potatoes
Braised lamb shoulder & tongue, boulangère potatoes & sprouting broccoli
Corn-fed Poussin, creamed girolles, peas & dauphinoise

Les Desserts

Alphonso mango crème brûlée
Venezuela chocolate fondant, mascarpone Ice-cream
Tarte tatin with vanilla Ice-cream
Chocolate & coconut macaroons & raspberry sorbet
Wild berry & elderflower jelly, Chantilly cream
Peach melba, Vanilla sable
Cherry & almond clafoutis, crème fraîche, morello cherry jam
Assiette de Fromages **(Supplement £ 5.00)**

Prix Fixe

£33.00 for 3 Courses

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