



Welcome drink

A chilled glass of Champagne Devaux on arrival

Add. £4.50 per person if you would like canapés

Les Hors-d'oeuvres

Celeriac velouté & shredded duck, marinated butter beans & truffle oil (v) (d-s)
please ask for vegetarian option.

Rabbit & foie gras terrine, sweet onions, Armagnac prunes & sourdough (d-s-w)

Cornish scallop tartare, pickled beetroot, confit green apple, cucumber oil & borage leaf (c-d-f-s-w)

Escargots de Bourgogne, garlic & parsley butter 6/12 (c-d-n-s-w)

6 escargots de Bourgogne garlic & parsley butter (**£7.95 supp. – 12 snails**) (c-d-n-s-w)

Les Plats Principaux

Beetroot & goat's curd ravioli, toasted pine nuts & aged parmesan shavings (d-n-s-w) (v)

8 oz Hereford Rib eye, sauce au poivre & pommes frites (d-w-s)

Wild Cornish Sea Bass, leek à la grecque, crispy crab cakes & sauce Vierge (c-d-f-s-w)

Loin of Venison, pumpkin purée, shallot rings, buttered kale & truffle pomme purée (d-s-w)

Les Desserts

Selection of Artisanal cheese, red onion chutney & cheese biscuit (3 pcs) (d-n-s-w)

Valrhona bitter chocolate Paris -Brest & pistachio Ice-cream (d-n-s-w)

Madagascan Vanilla crème brûlée, & Langue de Chat (d-n-s-w)

Mixed Sorbets de la Maison (d-w)

Allergens: w-wheat, d- dairy, s-sulphites, n-nuts, f- fish, c-crustacean, molluscs

£59.50 per person (for group over 5 people)

A 13.5% discretionary service charge will be added

If you have any allergy, please notify your waiter prior placing