

le salon privé

À LA CARTE MENU

les hors d'oeuvres

Soupe à l'oignon gratinée	5.50
Escargots de bourgogne, garlic & parsley butter 6/12	9.00/14.00
Seared scallops, peas puree , black pudding & Alsace bacon	10.50
Chicken liver parfait, pickled rhubarb & port reduction	8.70
6 malden rock oysters, shallot vinegar & rye bread	13.50
Twice baked gruyère soufflé escarole & radish (v)	8.50
Duck rillettes, asparagus & figs chutney	8.70
Dorset white crab, Aruga Caviar, brown cocktail & avocado sauce	11.50
Heirloom beetroot, smoked brie mousse & aged balsamic (v)	7.80

les plats principaux

Courgette timbale, ratatouille & rice galette (v)	14.50
Daube de bœuf bourguignon, cavolo nero & pomme purée	18.95
Fillet of seabass, roast endive, tapenade & sorrel	16.95
Grilled south coast brill, tartar sauce & frites	20.50
Calf's sweetbread, shallots puree & Escargots	21.95
Roasted lamb rump, aubergine caviar, confit tomato & anchovies sauce	19.50
Grilled dry aged rib eye, cauliflower gratinée & mushroom sauce	21.95
Duck confit, gizzards, green beans & grapes honey sauce	16.95
Lobster fricassée, buttered linguine & hazelnuts	24.00

side orders

New potatoes, Sautéed spinach, Sprouting broccoli, Haricots verts, Gratin dauphinoise, Pommes frites, Ratatouille, Green/mix salad	3.25
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le salon privé sharing dishes

Assiette gourmande du jour	18.50
28 day aged châteaubriand, french beans, roasted bone marrow, pomme frites	58.00

PRIX FIXE MENU

Available for lunch from Tuesday to Friday from 12pm to 3pm
and dinner from Tuesday to Thursday. from 6pm to 7pm.

2 courses £16.50 | 3 courses £21.50

Please ask to view the separate menu.

ALL PRICES ARE INCLUSIVE OF 20% VAT
A 12.5% DISCRETIONARY SERVICE CHARGE WILL BE ADDED
IF YOU HAVE ANY ALLERGY, PLEASE NOTIFY YOUR WAITER PRIOR PLACING THE ORDER