

le salon privé

PRIX FIXE MENU

les hors d'œuvres

Soupe à l'oignon gratinée
Escargots de bourgogne, garlic & parley butter
Red wine poached pear, Roquefort, endives & walnuts (v)
Pepper cured salmon, heirloom beetroot
Moules à la provençale

les plats principaux

Risotto Primavera, shaved parmesan
Lemon & thyme roast corn-fed Poussin with foie gras butter
Filet of seabream, roasted endive and sorrel sauce
Hereford rump, roast bone marrow, red wine jus & frites
Châteaubriand for 2, bone marrow & pommes frites (supp. £10pp)

side orders

New potatoes, Sautéed spinach, Haricots verts,
Gratin dauphinoise, Pommes frites, Green/mix salad
2.95

les desserts

Selection of farmhouse cheeses, chutney & walnut bread
Tarte aux abricote
Petit pot au chocolat
Passion fruit sorbet with mixed berries

2 courses £16.50 | 3 courses £22.50

Available lunch Tuesday - Friday, dinner Tuesday - Sunday, excluding Friday and Saturday

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