

# 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