

---

**Set Menu**  
**2 Courses 28.00**  
**3 Courses 32.00**

---

**Fromage de Chèvre**

Poitou goats' cheese pastry parcel, pepper piperade, honey and cumin dressing

**Saumon fumé**

Foreman's London cured smoked salmon, condiments, Melba toast

**Escargots de Bourgogne**

Six Burgundian 'Petits Gris' snails, garlic and parsley butter

**Tomates heritage**

Heritage tomato salad, buffalo mozzarella, red onion, basil and black olive dressing

---

**Suprême de poulet**

Free range chicken supreme, Emmental cheese and black truffles, artichoke, celeriac purée

**Loup de mer**

Seared fillet of sea bass, artichoke, fennel and courgette barigoule

**Tarte fine provençale et fromage de chèvre**

Courgette, tomato and aubergine tart, courgette flower and goats' cheese tempura

**Souris d'agneau**

Lavender and honey slow cooked lamb shank, pomme purée with spring onions

---

**Verrine d'abricot, lavande et vanille de Madagascar**

Apricot, Maldon salt and pink pepper compote and sorbet, vanilla parfait,  
lavender crumble

**Fondant au chocolat et orange confit**

Bitter chocolate and confit orange fondant, Cointreau ice cream

**La fraise**

English strawberries, Madagascar vanilla chantilly, mint meringue

**Crème brûlée**

Lemongrass and lime crème brûlée, Madeleines