
Set Menu
2 Courses 28.00
3 Courses 32.00

Velouté de topinambour

Jerusalem artichoke velouté, poached egg, Comté cheese, shaved winter black truffle

Fromage de chèvre

Baked Poitou goats' cheese pastry parcel, black olives, candied beetroots, sherry vinegar and honey dressing

Terrine de canard

Duck terrine, foie gras, apricot, pistachio, celeriac and apple remoulade

Escargots de Bourgogne

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

Cuisse de lapin

Cider braised rabbit leg, pomme purée, pancetta, glazed onions and mushrooms

Risotto

Winter black truffle risotto, parsnip purée, parmesan crisp

Loup de mer

Seared fillet of sea bass, Moroccan style root vegetables

Souris d'agneau

Spiced honey slow cooked lamb shank, coco beans, wild mushrooms and carrots

Pomme verte

Granny Smith apple parfait

Rhubarbe

Poached rhubarb, vanilla fromage blanc, blood orange sorbet, meringue

Crème brûlée

Vanilla crème brûlée, Madeleines

Fondant

Bitter chocolate and coffee fondant, cappuccino ice cream