
Set Menu
2 Courses 28.00
3 Courses 32.00

Raviolis aux épinards et ricotta

Spinach and ricotta ravioli, spiced roasted butternut squash espuma, sauce vierge

Fromage de chèvre

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

Saumon fumé

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

Escargots de Bourgogne

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

Cuisse de lapin

Lemon and tarragon braised rabbit leg, leek étuvée, Chantenay carrots, Savoy cabbage and red wine sauce

Risotto

Spring black truffle risotto, Jerusalem artichoke purée and parmesan crisp

Thon rouge

Grilled yellowfin tuna, mini ratatouille and black olives, basil pesto, yuzu dressing

Souris d'agneau

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

Parfait à l'amaretto

Amaretto and Spéculoos parfait, ginger poached mini pear

Tarte à l'orange sanguine et au yuzu

Blood orange and yuzu tart, raspberry coulis, crème fraîche d'Isigny

Crème brûlée

Vanilla crème brûlée, Madeleines

Fondant au chocolat

Dark chocolate fondant, pistachio ice cream

Food allergies and intolerances, before ordering please speak to our staff about your requirements.

A discretionary service charge of 12.5% will be added to your bill

20% VAT included