
Set Menu
2 Courses 28.00
3 Courses 32.00

Fromage de chèvre

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

Choux fleur

Crème Dubarry, cauliflower velouté, shaved black truffle, poached egg, croutons

Saumon fumé

London oak smoked salmon, condiments, Melba toast

Escargots de Bourgogne

Burgundian "Petits Gris" snails, garlic and parsley butter

Cuisse de lapin

Rabbit leg "grand-mère", mushrooms, baby onions, pancetta, red wine sauce, ratte potatoes

Risotto aux cèpes et champignons sauvages

Cep and wild mushroom risotto, parsley and garlic butter, celeriac purée, parmesan crisp

Cabillaud

Seared cherry-smoked cod, leeks, fennel, shimeji mushrooms, samphire and mussels

Souris d'agneau

Olive and rosemary slow cooked lamb shank, pomme purée and spring onions

Pomme verte

Granny Smith apple parfait

Bavarois à la mûre

Blackberry and elderflower cheesecake, blackberry sorbet and macaroon

Crème brûlée

Vanilla crème brûlée, lemon sablé

Tarte au chocolat soufflé

Warm dark chocolate and orange marmalade tart, Grand-Marnier ice cream