



## Set Menu

### **Fromage de chèvre**

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

### **Tomates heritages**

*British heritage tomatoes, buffalo mozzarella, basil, red onions, black olive dressing*

### **Saumon fumé**

*London oak smoked salmon, condiments, Melba toast*

### **Escargots de Bourgogne**

*Burgundian "Petits Gris" snails, garlic and parsley butter*

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### **Suprême de poulet**

*Corn-fed chicken supreme, garlic butter, mushrooms, baby onions, pancetta, carrots, Jerusalem artichoke foam*

### **Tarte à la compote d'oignons et fromage de chèvre**

*Goats' cheese tart with white onion compote, carrot purée, black truffle dressing*

### **Loup de mer**

*Seared fillet of sea bass, artichoke and saffron barigoule*

### **Souris d'agneau**

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

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### **Pomme verte**

*Granny Smith apple parfait*

### **La fraise**

*Strawberry Eton Mess, mint meringue, sorbet, pate de fruits, Chantilly*

### **Crème brûlée**

*Lemongrass crème brûlée, lime sablé*

### **Fondant au chocolat noir**

*Warm dark chocolate fondant, pistachio ice cream*

**2 courses £29.50**

**3 courses £34.50**