



Weekend Brunch Menu

2 courses for £26 / 3 courses for £29

.....Starters.....

- Fromage de chèvre* – Poitou goats' cheese parcel, pepper piperade, honey and basil dressing
Tartare de boeuf – Beef tartare, celeriac and green apple remoulade, Avruga caviar, quail's egg
Melon et jambon de Bayonne – Charentais melon, chiffonade of dry cured Bayonne ham
Oeuf poché et avocat – Poached eggs and mashed avocado on toast, crushed hazelnuts
Escargots de Bourgogne – Burgundian 'Petits Gris' snails, garlic and parsley butter
Saumon fumée – London oak smoked salmon, condiments, Melba toast
Crevettes – Five cold prawns, mayonnaise, lemon
Huîtres – Four Colchester rock oysters

.....Main courses.....

- Faux-filet* – Roasted sirloin, Yorkshire pudding, roasted vegetables, red wine sauce
Souris d'agneau – Lavender and honey slow cooked lamb shank, pomme purée and spring onions
Suprême de poulet – Corn-fed chicken supreme, garlic butter, mushrooms, baby onions, pancetta, Jerusalem artichoke foam
Cabillaud – Pan-roasted cherry-smoked Atlantic cod, Scottish mussels and broad beans, chorizo, hazelnut crumble
Risotto – Spring black truffles and wild mushroom risotto, smoked celeriac purée, parmesan crisp
Croque-Madame – Roasted ham, Emmental cheese, béchamel, fried egg, mixed salad
Loup de mer – Seared sea bass fillet, artichoke, fennel and saffron barigoule

.....Sides dishes.....

Roasted root vegetables £4.50, Extra fine green beans £5.25,
Gratin Dauphinois £5.50, Pommes frites £4.50, Crisp leaf salad £4.25, Rocket and parmesan salad £5.00

.....Desserts.....

- Selection de fromages* – Beillevaire selection of three French farmhouse cheeses, Williams' pear chutney
Ananas, passion et mangue – Vanilla poached pineapple, mango, passion fruit espuma, mango sorbet
Fraise "Eton Mess" – Strawberry Eton Mess, mint meringue, sorbet, pate de fruits, Chantilly
Fondant au chocolat noir – Warm dark chocolate fondant, pistachio ice cream
Glaces et sorbets – Homemade ice creams and sorbets
Crème brûlée – Lemongrass crème brûlée, lime sablé
Pomme verte – Granny Smith apple parfait

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
A cover charge of 2.00 per person will be added to your bill