



Set Menu

Fromage de chèvre

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

Caille aux girolles

Pan-roasted quail, parsnip pureé, girolle mushrooms, Armagnac macerated prunes

Saumon fumé

London oak smoked salmon, condiments, Melba toast

Tortellini au potiron

Pumpkin and ricotta tortellini, Parmentier espuma, sage, croutons

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Coq au vin

Chicken braised in red wine, mushrooms, pancetta, carrots, Belle de Fontenay potatoes

Tarte à la compote d'oignons blancs

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

Loup de mer

Seared fillet of sea bass, Devon white crab risotto, crab essence

Souris d'agneau

Rosemary and garlic slow cooked lamb shank, pomme purée, spring onions

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Pomme verte

Granny Smith apple parfait

Crème brûlée

Vanilla crème brûlée, orange madeleines

Tarte Tatin

Caramelised warm apple tart, crème fraiche or vanilla ice cream

Fondant au chocolat noir

Warm dark chocolate fondant, pistachio ice cream

2 courses £29.50

3 courses £34.50

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 £2.00 cover charge per person will be added to your bill