



le BRUNCH

2 courses for £26.50 / 3 courses for £29.50
Add unlimited Moët et Chandon for £40 per person
Available for 2 hours since seating time

HORS D'OEUVRES

- Yahourt aux fruits* - Greek yoghurt, raspberry coulis, fresh berries, granola
- Tomates et mozzarella* - Heritage tomato salad, buffalo mozzarella, black olive oil
- Terrine de cochon* - Ham hock and parsley terrine, gribiche sauce, sourdough toast
- Toast au Saumon* - Sourdough toast, cream cheese, smoked salmon, chopped avocado, poached egg
- Tartare de chevreuil* - Venison tartare, celeriac and green apple remoulade, fried quail's egg
- Fromage de chevre* - Poitou goats' cheese pastry parcel, pepper piperade, honey dressing
- Oeufs pochés et avocat* - Poached eggs and mashed avocado on toast, crushed hazelnuts
- Oeufs brouillés et truffes* - Scrambled eggs, autumn black truffles, homemade brioche
- Crevettes* - Sautéed prawns with garlic and parsley butter, lemon

BENEDICT

Build your own Benedict

Choose between saumon fumé, jambon de Bayonne or champignons
Finish with a Hollandaise of your choice: classic, truffle or Nori

ENTREES

- Gauffre au bacon* - Homemade waffle, crispy streaky bacon, fried eggs, maple syrup
 - Oeuf de cône* - Pan-fried duck egg, potato rosti, wilted spinach, salsify, avocado, salsa verde
 - Omelette aux champignons* - Wild mushrooms and mozzarella flat omelette, crisp leaf salad
 - Croque-Madame* - Roasted ham, Emmental cheese, béchamel, fried egg, crisp leaf salad
 - Moules frites* - Shetland mussels, white wine, cream and chive sauce, pommes frites
 - Faux-filet* - Grilled sirloin steak, potato rosti, Maître d'Hôtel butter, fried hen's egg
 - Coquelet* - Grilled Cajun spiced baby chicken, chickpeas, tomato casserole
 - Cabillaud* - Cod "fish and chips", minted pea purée, curry tartar sauce
 - Loup de mer* - Whole grilled sea bass on the bone, caper dressing
- Side dishes are available on request - please ask your waiter

DESSERTS

- Selection de fromages* - Beillevaire selection of three French farmhouse cheeses, Williams pear chutney
- Gauffre Chantilly chocolat* - Homemade waffle, Chantilly cream, vanilla ice cream, hot chocolate sauce
- Ananas et passion* - Vanilla poached pineapple, mango, passion fruit espuma, mango sorbet
- Tarte Tatin* - Caramelised warm apple tart, crème fraîche or vanilla ice cream
- Fondant au chocolat* - Warm dark chocolate fondant, pistachio ice cream
- Glaces et sorbets* - Selection of homemade ice creams and sorbets
- Crème brûlée* - Vanilla crème brûlée, orange madeleines
- 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.