



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 booking time

HORS D'OEUVRES

- Yaourt aux fruits* - Greek yoghurt, raspberry coulis, fresh berries, granola
- Oeufs pochés Avocat* – Poached eggs, mashed avocado and crushed hazelnuts on toast
- Oeufs brouillés Truffe* – autumn black truffle scrambled eggs, home-made brioche
- Tomates Mozzarella* – Heritage tomato salad, Buffalo mozzarella, black olive oil
- Fromage de chevre* – Poitou goats' cheese pastry parcel, pepper piperade, honey dressing
- 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
- Terrine de cochon* – Ham hock and parsley terrine, gribiche sauce, sourdough toast
- 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* – Home-made 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 mushroom and mozzarella flat omelette, mixed leaf salad
- Croque-Madame* – Roasted ham, Emmental cheese and béchamel toast, pan-fried egg
- Moules frites* – Shetland mussels, white wine, cream and chive sauce, pommes frites
- Faux-filet* – Grilled sirloin steak, potato rosti, Maitre d' butter, fried hen's egg
- Cabillaud* – Cod "fish and chips", minted pea purée, curry tartar sauce
- Coquelet* – Grilled Cajun spiced baby chicken, chickpeas, tomato casserole
- Loup de mer* – Whole grilled sea bass on the bone, caper dressing

DESSERTS

- Selection de fromages* – Beillevaire selection of three French farmhouse cheeses, Williams's 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 apple tart Tatin, crème fraîche or vanilla ice cream
- Fondant au chocolat* – Warm dark chocolate fondant, pistachio ice cream
- Glaces et sorbets* – Selection of home-made ice creams and sorbets
- Pomme verte* – Granny Smith apple parfait
- Crème brûlée* – Vanilla crème brûlée

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.