Set Menu

3 courses £34.50

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

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