



Set Menu

Terrine de cochon

Ham hock terrine, truffle gribiche, mixed salad, sourdough toast

Escargots de Bourgogne

Burgundian Petits Gris snails, garlic and parsley butter

Saumon fumé

London oak smoked salmon, condiments, Melba toast

Tortellini

Pumpkin and ricotta tortellini, parmentier espuma, sage, croutons

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Coq au vin

Braised marinated chicken in red wine, mushrooms, baby onions, pancetta, carrots

Tarte à la compote d'oignons blanc

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

Loup de mer

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

Souris d'agneau

Garlic and rosemary slow cooked lamb shank, perfectly imperfect roots vegetable purée

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Pomme

Caramelised apple, cinnamon and ginger bread mousse, salted caramel

Rhubarbe

Poached rhubarb, vanilla yoghurt, blood orange sorbet, meringue, timut pepper

Crème brûlée

Vanilla crème brûlée, lemon madeleines

Fondant au chocolat noir

Warm dark chocolate fondant, pistachio ice cream

2 courses 29.50 3 courses 34.50

Before ordering please speak to our staff about any food allergies and intolerances

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne illness. A discretionary 12.5% service charge will be added to your bill. All prices include VAT. A cover charge of 2.00 per person will be added to your bill