



## January Set Menu

### **Escargots de Bourgogne**

*Burgundian Petits Gris snails, garlic and parsley butter*

### **Saumon fumé**

*London oak-smoked salmon, crème fraîche, Melba toast*

### **Fromage de chèvre v**

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

### **Falafel v/vg**

*Sweet potato and red chilli falafel, basil pesto, violet artichoke salad, coconut yogurt, confit lemon*

---

### **Souris d'agneau**

*Garlic and rosemary slow-cooked lamb shank, pomme purée*

### **Daurade**

*Pan-fried sea bream fillet, hand-picked white crab, leek étuvée, Américaine sauce*

### **Tarte au Comte v**

*Comté cheese tart, leek compote, Granny Smith and lamb's lettuce, black truffle dressing*

### **Colombo de legumes v/vg**

*French Caribbean vegetable Colombo, red chilli, coconut milk, coriander, pillaf basmati rice*

---

### **Fondant au chocolat noir v**

*Warm dark chocolate fondant, pistachio ice cream*

### **Crème brûlée v**

*Vanilla Crème brûlée, lemon madeleines*

### **Brownie v/vg**

*Dark chocolate and pecan nut brownie, rhubarb and raspberry ice-cream*

### **Ananas v/vg**

*Vanilla poached pineapple, passion fruit, mango, aerated coconut yoghurt, mango sorbet, mint*

**Two courses 32.50 / Three courses 37.50**

If you have any food allergies or intolerances, please speak to your waiter before ordering.  
Please be aware that traces of allergens used in our kitchen may be present.

A discretionary 15.00% 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