



# Sunday Menu

## Starters

### **Burrata v / vg**

*Buffalo milk burrata, Rhone-Alps grown heritage tomatoes, pine nuts and basil pesto, black olive oil*

### **Fromage de chèvre v**

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

### **Poulpe**

*Teriyaki glazed octopus, houmous, confit lemon, chorizo and chickpea salad, coriander dressing*

### **Saumon fumé**

*London oak-smoked salmon, condiments, Melba toast*

### **Tartare de Boeuf**

*Beef tartare, 64°C egg yolk, Avruga caviar, black truffle*

### **Ballotine de canard et lapin**

*Rabbit and duck liver ballotine, gribiche sauce, French bean salad, sourdough toast*

### **Escargots de Bourgogne**

*6 Burgundian Petits Gris snails, garlic and parsley butter*

### **Huitres**

*5 Scottish Cumbrae Rock No 3, mignonette, lemon*

### **Crevettes bouquet**

*6 Bouquet prawns, homemade mustard mayonnaise*

Should you have any allergies or intolerances, please speak to your waiter before ordering.

Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes.

Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. Adults need around 2000 kcal a day. 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



## Main Courses

### Les rotisseries du Coq d'Argent

*40 days dry-aged Angus Hereford Sirloin*

*Alan Barrow Brook Street Farm leg of lamb*

*French whole cornfed baby chicken*

*All roasts are served with Yorkshire pudding, red wine jus, root vegetables and roast potatoes*

#### Céleri v/vg

*Grilled celeriac, rocket and pinenut salad, celeriac hummus, herb and dashi coulis*

#### Tarte au Comté v

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

#### Truite

*Grilled sea trout, parsnip purée, tender stem broccoli, red chilli, cauliflower, beurre blanc*

#### Thon rouge

*Grilled yellowfin tuna, aubergine caponata, fennel and orange salad, pesto*

#### Souris d'agneau

*Rosemary and garlic slow cooked lamb shank, pomme purée, spring onions*

#### Cheeseburger

*Coq d'Argent bacon cheeseburger, spicy sauce, pickles, pomme frites*

#### Quasi de veau

*Slow-cooked Italian Rose veal rump, truffle puree, Granny Smith, morel sauce*

### .....To Share.....

#### Bar 10.00 supplement p.p.

*800g Whole roasted Corsica sea bass on the bone, beurre blanc, new potatoes – for two*

### .....Side orders.....

*Mixed leaf salad 6.00  
Extra fine green beans 8.00*

*Mixed heritage tomatoes 6.50  
Mash potato 7.00*

*Pommes frites 7.00  
Gratin dauphinois 7.00*

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## Desserts

### **Fraicheur d'ananas**

*Vanilla poached pineapple, mango, passion fruit espuma, mango sorbet*

### **Pomme**

*Granny smith apple parfait*

### **Tarte Tatin**

*Caramelised warm apple tart, crème fraîche or vanilla ice cream*

### **Fondant au chocolat noir**

*Warm dark chocolate fondant, pistachio ice cream*

### **Tarte au citron**

*Classic baked lemon tart, meringue, raspberry and lychee sorbet*

### **Glaces et sorbets**

*3 Homemade ice creams or sorbets*

### **Selection de fromages**

*Beillevaire French farmhouse cheeses, Williams pear chutney*

### **Crème brûlée**

*Vanilla crème brûlée*

***2 courses 30.00 / 3 courses 35.00***

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