



# Sunday Menu

## Starters

### **Ravioli aux Potiron 552 kcal V**

*Roasted pumpkin ravioli, Parmentier espuma, croutons*

### **Fromage de Chèvre 560 kcal V**

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

### **Terrine de Lapin 359 kcal**

*Rabbit and pork terrine, pistachio, apricots, grape mustard, toasted sourdough*

### **Saumon Fumé 338 kcal**

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

### **Tartare de Boeuf 397 kcal H**

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

### **Escargots de Bourgogne 681 kcal**

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

### **Huitres 112 kcal**

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

### **Crevettes Bouquet 614 kcal**

*6 Bouquet prawns, homemade mustard mayonnaise*

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

V- Vegetarian, VG- Vegan, H- Halal

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 1,373 kcal H  
Alan Barrow Brook Street Farm leg of lamb 1,411 kcal H  
French whole cornfed baby chicken 1,345 kcal

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

#### Daurade 944 kcal

Seared sea bream, parsnip purée, broccoli, red chilli, cauliflower, beurre blanc

#### Souris d'Agneau 1,391 kcal

Rosemary and garlic slow cooked lamb shank, pomme purée,

#### Cheeseburger 1,521 kcal

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

#### Poulet Jaune 976 kcal H

Slow cook cornfed chicken supreme, bacon, baby onions, creamy wild mushroom, Belle de Fontenay potato

#### Tarte au Comté 865 kcal V

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

#### Chou-fleur 18.00 709 kcal V/VG

Roasted cauliflower, braised Puy lentils, shimeji mushrooms, black garlic puree, almonds

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

#### Bar 2,160 kcal

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

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

Mixed leaf salad 6.00 58 kcal

Extra fine green beans 8.00 183 kcal

Braised red cabbage 7.00 129 kcal

Truffled mash potato 7.50 316 kcal

Pommes frites 7.00 738 kcal

Gratin dauphinois 7.00 657 kcal

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## Desserts

### **Fraicheur d'Ananas** 284 kcal V/VG

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

### **Pomme Verte** 510 kcal

*Granny smith apple parfait*

### **Tarte Tatin** 723 kcal V

*Caramelised warm apple tart, crème fraîche or vanilla ice cream (please allow 20 minutes)*

### **Fondant au Chocolat Noir** 653 kcal

*Warm dark chocolate fondant, pistachio ice cream*

### **Paris-Brest** 565 kcal V

*Praline cream profiterole, praline ice cream*

### **Glaces et Sorbets** 140 kcal / approx. per scoop

*Three homemade ice creams or sorbets*

### **Selection de Fromages** 938 kcal

*Beillevaire French farmhouse cheeses, Williams pear chutney*

### **Crème Brûlée** 698 kcal

*Vanilla crème brûlée*

**2 courses 35.00 / 3 courses 40.00**

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