



Sunday Menu

Starters

Soupe à l'oignon 632 kcal V

Caramelised onion soup, Gruyère, croutons

Ravioli aux potiron 552 kcal V

Roasted pumpkin ravioli, Parmentier espuma, croutons

Fromage de chèvre v 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 267 kcal

London oak-smoked salmon, lemon crème fraîche, blinis, caperberries

Escargots de Bourgogne 681 kcal

6 Burgundian Petits Gris snails, garlic and parsley butter

Huitres 112 kcal

5 Scottish Cumbræ Rock No 3, mignonette, lemon

Crevettes bouquet 614 kcal

6 Bouquet prawns, homemade mustard mayonnaise

Invisible soup 1.00

Discretionary donation to Friends of the Elderly's Winter Appeal

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease.

Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes.

Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies.

V- Vegetarian, VG- Vegan, H- Halal. 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

Truite 821 kcal

Grilled sea trout, leek mash potato, tobiko and fish velouté

Souris d'agneau 1,391 kcal

Rosemary and garlic slow cooked lamb shank, pomme purée

Poulet jaune 976 kcal H

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

Tarte au Comté v 865 kcal

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

Chou-fleur 534 kcal v/vg

Meuniere roasted cauliflower, caperberry, lemon, beurre noisette, caramelised ceps and cauliflower purée

.....To Share.....

Gigot d'agneau de lait 2,059 kcal - supplement 25.00 pp

Pyrenees milk-fed leg of lamb, gratin dauphinois, garlic and rosemary jus - for two

Cote de boeuf 2,546 kcal - supplement 25.00 pp

850g West Country rib-eye on the bone, béarnaise and peppercorn sauce, pommes frites – 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**

Cauliflower cheese gratin 7.00 **316 kcal**

Pommes frites 7.00 **738 kcal**

Gratin dauphinoise 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 513 kcal

Caramelised apple, cinnamon and gingerbread mousse, salted caramel

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

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 and lemon madeleines

2 courses 35.00 / 3 courses 40.00

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