



Father's Day 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

Terrine de lapin

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

Saumon fumé

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

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

Thon

Yellowfin tuna rilette, cornichon, wild garlic oil, sourdough

Crabe

Devon white crab and perle couscous salad, guacamole, Espelle chili mayonnaise

Should you have any allergy, intolerance or coeliac disease, 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.
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



Main Courses

Les rotisseries du Coq d'Argent

40 days dry-aged Angus Hereford Sirloin H

Alan Barrow Brook Street Farm leg of lamb H

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

Daurade

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

Thon rouge

Grilled yellowfin tuna, aubergine caponata, mango and chili salasa, pesto

Souris d'agneau

Rosemary and garlic slow cooked lamb shank, pomme purée

Poulet jaune H

Slow-cooked cornfed chicken supreme, Basquaise sauce, courgette and tomato, Espelette chili

Tarte au Comté V

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

Aubergine v/ vg

Miso glazed Japanese aubergine, courgette gremolata, coconut yoghurt, burnt red pepper purée

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

Carre d'agneau - supplement 25.00 pp

Wales rack of lamb, gratin dauphinois, garlic and rosemary jus - for two

Cote de boeuf - 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
Extra fine green beans 8.00

Creamy spinach purée 7.00
Jersey Royal potatoes 8.50

Pommes frites 7.00
Gratin dauphinois 7.00

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Desserts

Fraicheur d'ananas V/ Vg

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

Pomme Verte

Granny Smith apple parfait

Fraise

English strawberry salad, vanilla panna cotta, lemon sorbet

Tarte au citron v

Classic baked lemon tart, meringue, raspberry and lychee sorbet

Fondant au chocolat noir

Warm dark chocolate fondant, pistachio ice cream

Glaces et sorbets

Three homemade ice creams or sorbets

Selection de fromages

Beillevaire French farmhouse cheeses, Williams pear chutney

Crème brûlée

Vanilla crème brûlée and lemon madeleines

2 courses 40.00 / 3 courses 45.00

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Cheese plate containing a selection of pasteurised and unpasteurised cheeses.

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