



# Sunday Menu

## Starters

### **Burrata 468 kcal v / vg**

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

### **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 Cumbrae Rock No 3, mignonette, lemon*

### **Crevettes bouquet 614 kcal**

*6 Bouquet prawns, homemade mustard mayonnaise*

### **Thon 454 kcal**

*Yellowfin tuna rilette, cornichon, wild garlic oil, sourdough*

### **Crabe 510 kcal**

*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 1,373 kcal H

Alan Barrow Brook Street Farm leg of lamb 1,411 kcal H

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

#### Thon rouge 646 kcal

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

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

Rosemary and garlic slow cooked lamb shank, pomme purée

#### Poulet jaune 422 kcal H

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

#### Tarte au Comté v 865 kcal

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

#### Aubergine 253 kcal v / vg

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

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

#### Carre d'agneau 2,240 kcal - supplement 25.00 pp

Wales rack 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

Creamy spinach purée 7.00 129 kcal  
Jersey Royal potatoes 8.50 354 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*

### **Fraise 655 kcal**

*English strawberry salad, vanilla panna cotta, lemon sorbet*

### **Tarte au citron 587 kcal v**

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

### **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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Cheese plate containing a selection of pasteurised and unpasteurised cheeses.

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