

3-Course Menu

£49.00 per person

STARTER

Salade d'Endive
Roquefort, Poached Pear, Crispy Sourdough

Tartare de Bœuf
Truffle Mayo, Pickled Mushrooms, Parmesan

Pork & Duck Pâté
Homemade Pickles, Wholegrain Mustard

MAIN

Filet de Bar
Sauce Meurette, Artichokes, Bayonne Ham

Poussin
Charred Broccoli, Butternut Squash, Sauce Diable

Entrecôte (+ £10)
Peppercorn Sauce

Roasted Gnocchi
Wild Mushrooms, Aged Parmesan Emulsion

DESSERT

Chocolate-Orange Crèmeux, Chocolate Financier & Sorbet

Vanilla-Salted Caramel Mille-Feuille

Cheese Selection, Seeded Crackers, Walnut Bread, Fig (+ £5)

4-Course Menu

£75.00 per person

STARTER

Salade d'Endive
Roquefort, Poached Pear, Crispy Sourdough, Candieed

Daurade
Shoyu Ponzu, Cucumber, Katsuobushi

Pork & Duck Pâté
Homemade Pickles, Wholegrain Mustard

MIDDLE

Poulpe
Barbecue Glaze, Butternut Squash, Cavolo Nero

Tartare de Bœuf
Truffle Mayo, Pickled Mushrooms, Parmesan

Velouté
Jerusalem Artichoke, Chervil, Brioche Croutons

MAIN

Filet de Bar
Sauce Meurette, Artichokes, Bayonne Ham

Poussin
Charred Broccoli, Butternut Squash, Sauce Diable

Entrecôte
Peppercorn Sauce

Roasted Gnocchi
Wild Mushrooms, Aged Parmesan Emulsion

DESSERT

Chocolate-Orange Crèmeux, Chocolate Financier & Sorbet

Vanilla-Salted Caramel Mille-Feuille

Cheese Selection, Seeded Crackers, Walnut Bread, Fig

Sharing Menu

£65.00 per person

STARTER

Selection of Snacks and Starters

MAIN

Filet de Bar
Sauce Meurette, Artichokes, Bayonne Ham

Côte de Boeuf
1kg English Rib Eye, Peppercorn Sauce

Roasted Gnocchi
Wild Mushrooms, Aged Parmesan Emulsion

Selection of Sides

DESSERT

Chocolate-Orange Crèmeux, Chocolate Financier & Sorbet

Vanilla-Salted Caramel Mille-Feuille
Cheese Selection, Seeded Crackers, Walnut Bread, Fig

Ice Cream Selection

