

3-Course Menu

£49.00 per person

STARTER**Salade Niçoise**

Jersey Royals, Olives, Tomatoes, Fine Beans, Egg, Tuna

Tartare de Bœuf

Egg Yolk Gel, Dijon Mustard, Sourdough Croutons

Pork & Duck Pâté

Homemade Pickles, Wholegrain Mustard

MAIN**Filet de Bar**

Aubergine & Harissa Purée, Courgette, Celery

Coquelet

Barbecue Glaze, French Beans, Baby Carrots

Entrecôte (+ £10)

Peppercorn Sauce

Mushrooms Gnocchi

Oyster Mushrooms, Pesto, Aged Parmesan Foam

DESSERT

Raspberry & Chocolate Tart, Chocolate Sorbet

Passion Fruit Mille-Feuille

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

4-Course Menu

£75.00 per person

STARTER**Salade Niçoise**

Jersey Royals, Olives, Tomatoes, Fine Beans, Egg, Tuna

Tartare de Bœuf

Egg Yolk Gel, Dijon Mustard, Sourdough Croutons

Pork & Duck Pâté

Homemade Pickles, Wholegrain Mustard

MIDDLE**Poulpe**

Teriyaki Glaze, Purée, Bunashimeji Mushrooms

Crabe Blanc

Crème Fraîche, Mango, Wasabi Mayo, Flying Fish Roe

Burrata

Cherry Tomatoes, Pesto, Pine Nuts, Sourdough Croutons

MAIN**Filet de Bar**

Aubergine & Harissa Purée, Courgette, Celery

Coquelet

Barbecue Glaze, French Beans, Baby Carrots

Entrecôte

Peppercorn Sauce

Mushrooms Gnocchi

Oyster Mushrooms, Pesto, Aged Parmesan Foam

DESSERT

Raspberry & Chocolate Tart, Chocolate Sorbet

Passion Fruit 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**

Aubergine & Harissa Purée, Courgette, Celery

Côte de Boeuf

1kg English Rib Eye, Peppercorn Sauce

Mushrooms Gnocchi

Oyster Mushrooms, Pesto, Aged Parmesan Foam

Selection of Sides

DESSERT

Raspberry & Chocolate Tart, Chocolate Sorbet

Passion Fruit Mille-Feuille

Cheese Selection, Seeded Crackers, Walnut Bread, Fig

Ice Cream Selection

