

## 3-Course Menu

£55.00 per person

### STARTER

#### **Salade de Chèvre Chaud**

Warm Goat Cheese, Castelfranco Radicchio, Beetroot,  
Candied Walnuts, Red Wine Dressing

#### **Tartare de Bœuf**

Hand Cut Beef Rump, Pickled Daikon, Soy Cured Egg Yolk,  
Truffle Mayo, Crisps

#### **Poulpe**

Grilled Spanish Octopus, Balsamic Glaze, Sweet Potato Mash, Pancetta Crisps,  
Roquito Peppers

### MAIN

#### **Filet de Cabillaud**

Cod, Israeli Couscous, Spinach, Courgette, Cauliflower, Fennel

#### **Filet de Bœuf (+ £10)**

Beef Filet, Jersey Royals & Peppercorn Sauce

#### **Aubergine Gratinée (vg)**

Baked Aubergine, Coconut Yoghurt, Pistachio, Pomegranate, Poppadom

### DESSERT

**Cherry & Chocolate Tart**, Chocolate Sorbet

**Peach Mille-Feuille**

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

## Sharing Menu

£70.00 per person

### STARTER

#### **Salade de Chèvre Chaud**

Warm Goat Cheese, Castelfranco Radicchio, Beetroot,  
Candied Walnuts, Red Wine Dressing

#### **Tartare de Bœuf**

Hand Cut Beef Rump, Pickled Daikon, Soy Cured Egg Yolk,  
Truffle Mayo, Crisps

#### **Burrata**

Olive Tapenade, Pumpkin, Pickled Apple, Pumpkin Seeds,  
Red Vein Sorrel

### MAIN

#### **Filet de Cabillaud**

Cod, Israeli Couscous, Spinach, Courgette, Cauliflower, Fennel

#### **Côte de Boeuf**

1Kg English Rib Eye, Peppercorn Sauce

#### **Aubergine Gratinée (vg)**

Baked Aubergine, Coconut Yoghurt, Pistachio, Pomegranate, Poppadom

### SIDES

**Jersey Royals and Broccolis**

### DESSERT

**Cherry & Chocolate Tart**, Chocolate Sorbet

**Peach Mille-Feuille**

**Cheese Selection**, Seeded Crackers, Walnut Bread, Fig