



Pour commencer/ Nibbles

Mixed olives £3.00

Panière de pain 3.00

Entrées /Starter

Soupe du jour (V) £ 5.80
 Soup of the day

Foie gras de canard poêlé, coulis de mûre £13.50
 Seared fresh foie gras, toasted country bread, black berry coulis

Aumônière de crabe et cabillaud £11.80
 Cod and crab pancake with creamy mushroom velouté

Artichauts épineux grillés £9.50
 Purple artichokes with gremolata, pomegranate

Cuisses de grenouilles persillées, mayonnaise à la citronnelle £ 8.95
 Frog's legs, garlic and parsley butter

Betterave d'antan rôties et fromage de chèvre du Poitou £ 9.50
 Roast heirloom beetroots, fried Poitou goat cheese, honey dressing

Saumon fumé £8.50
 Smoked salmon with horseradish cream

Les Viandes/ Meat

Souris d'agneau aux pruneaux d'Agen £19.00
 Braised lamb shank, pitted Agen prunes, Dauphinoise potato

Magret de canard à la graine de sésame £19.50
 Glazed duck breast, fried pak choi, Tamarin sauce

Tendre de cochon rose, Marsala £16.00
 Pork fillet, sautéed noisette potatoes, caramelized apple and Marsala sauce

500 GR T-Bone steak sauce poivre vert £30.00
 Grilled T-bone steak, Provençale tomatoes, French fries, salad and green peppercorn sauce

Perdrix rôtie, velouté de topinambour £23.00
 Foie gras stuffed partridge, Jerusalem artichoke velouté, red wine pear, own jus

Les poissons/Fish

Moules d'Ecosse à la crème Scottish mussel's in white wine cream sauce with French fries	£12.50
Queue de homard aux moules Lobster tail with Scottish mussels, lobster fumet, mini ratatouille, steamed new potatoes	£27.00
Filet de cabillaud au beurre citronné Seared cod fillet with poached hen's egg, spinach and citrus butter	£15.50

Vegetarian & vegan

Tofu fris à la graine de sésame Fried sticky tofu and tamarind sauce, coconut pak choi and warm red quinoa	£13.50
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Les accompagnements/sides £3.50

French fries' Mixed salad pomme puree tarragon buttered green spring

*(Some dishes may contain trace elements of nuts. All prices are inclusive of 20% value added tax.
A discretionary service charge of 10% applies for party of 6 or more)*

Menu degustation/tasting menu

5 or 6 course weekly tasting menu £30 or £46 with wine suggestions
Menu available for the whole table only

Amuse bouche

Devon crab cake with horseradish mayonnaise
(125ml Champagne Bauchet brut, France)

Entrée

Cream of Jerusalem artichoke
(125ml Castillo de Benizar, Macabeo, Spain)

Plat

Three Way pork tenderloin smoked and braised belly with caramelised apple and cider jus
(125ml Castillo de Benizar, Tempranillo, Spain)

Fromage (5.00 supplement)

Trolley de fromage de France

Pre-dessert

Roasted pineapple

Dessert

Bitter chocolate fondant, fresh raspberries, mint and chocolate ice cream
(100ml coteaux du layon, France)

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Gourmet and discount card not applicable with any set menu offer
A discretionary service charge of 10% will be added to the final bill*