



SAMPLE

Tasting Menu for the whole table only

5 Courses £45

With wine Pairing £62

Amuse bouche

Terrine de Biche faite maison

Homemade Venison terrine served with brioche
(Champagne Bauchet)

Starter

Soupe a l'oignon

French onion soup with crouton and melted Emmental
(Gran Verano, Cabernet Sauvignon)

Palate cleanser (GF, Vegan)

Le Trou normand

Apple sorbet with calvados

Main

Fillet de Cabillaud, choux acidulé, velouté de moules (GF)

Loin of Cod with crushed potatoes, sour cabbage & mussel velouté
(Sentier Ugny blanc and colombard blend, France)

Dessert

Mini Baba au rhum

Brioche soaked in a rum syrup & chantilly cream
(Coteaux du Layon, France)

*As we cook from scratch, some dishes may contain trace elements of allergens, nuts and bones. Please ask your waiter.
All prices are inclusive of 20% value added tax. A service charge of 10% will be added to the final bill
Discount cards do not apply to any set menu*