

Set Menu 'Du Jour'

Starters

Soup

onion squash soup with egg beignet, honey truffle

Salmon

rillettes of salmon with toasted sourdough

Parfait

foie gras and chicken liver parfait, fruit compôte and brioche

Mains

Risotto

wild mushroom risotto with Parmesan and pea shoots

Seabass

pan fried fillet, buttered brown shrimps, crushed potatoes and mousserons

Venison

braised shoulder with red cabbage and sweet potato purée

Desserts

Berry

warm berry compôte, vanilla ice cream

Brûlée

coco bean brûlée with coffee ice cream

Cheese

selection of English and French cheese

2 courses - £15.50

3 courses - £19.50

please notify your waiter of any food allergies

Head Chef, Karl Burdock

Prices are inclusive of VAT and a discretionary 12.5% service charge is added to your bill