



In partnership with



## LONDON RESTAURANT FESTIVAL

### SAMPLE MENU

GRILLED SARDINES, FENNEL & CUCUMBER, SAUCE VERTE

SALAD OF ENDIVE, WATERCRESS, FOURME D'AMBERT, PEAR

PARSNIP VELOUTÉ, SAUTÉED TROMPETTE, HAZELNUT OIL

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CHOUROUTE GARNIE, MIDDLE WHITE SAUSAGE, SMOKED BACON, HAM HOCK

GRILLED PLAICE, LEMON, CAPER & PARSLEY BUTTER

TOMATO & AUBERGINE RAGOUT, PAPPARDELLE

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LEMON TART, BLACKBERRY COMPOTE

VANILLA PROFITEROLES, WARM CHOCOLATE SAUCE

SORBETS MAISON

### SIDE ORDERS

POMMES FRITES £3.50, POMMES PURÉE £3.50, VICHY CARROTS £3.50, FINE FRENCH BEANS  
£4.50, BUTTERED BROCCOLI £4.00, SALADE VERTE £3.00

**TWO COURSES £15.00**

**THREE COURSES £20.00**

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO THE BILL

ALL PRICES ARE INCLUSIVE OF VAT @ 20%

PLEASE ASK YOUR SERVER IF YOU NEED FURTHER CLARIFICATION FOR ANY ALLERGIES.