



6 0 D A Y S O F S U M M E R

CHILLED HERITAGE TOMATO GAZPACHO, GOATS CHEESE, COURGETTE FLOWER

ENGLISH ASPARAGUS SPEARS, TAPENADE, HERITAGE RADISH SALAD

PISSALADIERE, MARINATED ANCHOVY, OLIVE, ROCKET

RAVIOLI A LA NICOISE, CHARD, PARMESAN

CREEDY CARVER CHICKEN PROVENCALE, BULGER WHEAT, GRELON ONION, TOMATO & OLIVES

PAN FRIED FILLET OF WILD BLACK BREAM, PISTOU VEGETABLES

CONFIT COD PAVE, BRAISED FENNEL, COURGETTE RIBBONS, ANCHOÏADE

PETIT FARCIS, AUBERGINE, COURGETTE, PIQUILLO PEPPER, QUINOA, TOMATO FONDUE

WHITE CHOCOLATE & LAVENDER MOUSSE, ENGLISH RASPBERRIES, LYCHEE, PISTACHIO

FIG CARPACCIO, MACERATED CHERRIES, ALMOND ICE CREAM

SORBETS MAISON, APRICOT, PLUM AND FIG

CHEESE SELECTION, FROM BEILLEVAIN
SUPPLEMENT £8.00

S I D E O R D E R S £ 4 . 0 0

BUTTERED BROCCOLI, BRAISED RED CABBAGE,
POMMES PURÉE, SALADE VERTE, NEW POTATOES

THREE COURSES £30.00

Includes a glass of CHANDON BRUT NV (125ml)

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.