

SET MENU

Available every day for Lunch and Dinner 17:00-18:30

Starter

Onion and thyme velouté, black mushroom and truffle vinaigrette (vg)

Game farce 'en croûte', warm Cumberland sauce

Bitter leaf salad, mulled pear, celeriac, kohlrabi, candied walnuts (vg)

Main Course

Fillet of dorade 'Bourguignon', pommes purée, bone marrow, wild mushrooms, red wine

Barbequed cauliflower, aubergine and chickpea ragout, lentils, Indian spices (vg)

Roast chicken, parsnip and chestnut purée, sage and cranberry stuffing, pommes fondant, smoked bacon

Sides

Pommes frites 4.00
Garden salad 4.00
Extra fine green beans 4.00

Dessert

Manjari mousse, banana bread, salt caramel peanuts, banana ice cream

Fourme d'Ambert, fruits, crackers

Sorbets maison

2 courses £30 - 3 courses £35 With a glass of bubbles

All prices include VAT at the current rate. A discretionary 12.5% service charge will be added to your bill.

Should you have any dietary requirements, please ask your server who will be happy to discuss them with you Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne illness