

PRIX FIXE MENU

TWO COURSES £30 | THREE COURSES £35 WITH A GLASS OF HOUSE WINE

FNTRFFS

White Jerusalem artichoke soup, sauteed trumpet mushrooms, artichoke crisp (ve) Keal 112

Gem heart salad, dill emulsion, lemon, radish, thyme crouton (v) Kcal 789

Jambon de Bayonne, rémoulade, dried tomatoes Kcal 565

PLATS PRINCIPAL

Roast crown of chicken, hen of the woods, kale, pommes Lyonnaise, red wine jus *Kcal 681*

Goujonettes of sole, French fries, tartare sauce Kcal 1892

Ratatouille Niçoise, spiced tomato fondue, basil, baguette (ve) Kcal 675

DESSERTS

Créme caramel, Sauternes raisins (v) Kcal 647

Sorbets Maison (v) Kcal 129

Chocolate fondant, coconut Ice Cream (v) Kcal 542

Available for up to six guests Monday to Friday, at lunchtime and from 17:30 until 18:30

(v) - vegetarian | (ve) - vegan

All prices include VAT at the current rate. A discretionary 13.5% service charge will be added to your bill.

If you have any food allergies or intolerances, please speak to your waiter before ordering. Please note that whilst we minimise the risk of crosscontamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergy-free dishes. Our vegan dishes are
made to vegan recipes but may not be suitable for guests with milk or egg allergies. Adults need around 2000 kcal a day.



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