

Menu

2 courses a £33.50 ; 3 course a £39.50

Les entrees

La soupe de poisson

Pink grapefruit, avocado and castelfranco salad

Gin cured salmon gravadlax, pickled cucumber, thyme crackers

Crudites of cauliflower, baby carrots, baby cucumber and radishes

Lamb croquettes, harissa aioli, mixed baby leaves, French dressing

Les plats principaux

La cote de boeuf, sauce béarnaise (for 2 people - £12 supp)

Plat du jour

Le poisson selon le marche

Saute rabbit leg, cacciatora sauce, creamy polenta

Gnocchi Sorrentina

Les desserts

La tarte du jour

Raspberry bavarois, honey and orange madeleines

Sorbet ou glacé

Les fromages (£6 supp)

we cannot guarantee the total absence of any allergen
please speak to a member of staff if you suffer from any allergies
to the best of our knowledge no gm products are used
all foods prepared in an environment where nuts are present
our cheese products are mostly unpasteurised