

Menu

September 2021

Les Entrees

La soupe du poisson

Venison carpaccio, celeriac remoulade, blackberries (£3 supp)

Mackerel escabech, saffron new potatoes

Shakshuka egg with feta, toasted baguette

Charcuterie, ham rillettes, cornichon, frisee

Black fig salad, buffalo mozzarella, tomato and rocket

Moules mariniere, herbes du provence

Les plats principaux

La plat du jour

Le poisson selon le marche

La cote de boeuf, sauce béarnaise (for two people: £14 supplement)

Roasted rabbit, curly kale, baby carrot, Dijon mustard

Pan fried halibut, wild mushrooms, asparagus, spinach, chives beurre blanc (£10 supplement)

Char grilled chump of lamb, aubergine caviar, ratatouille, Madeira sauce

Butternut squash risotto, pine nuts, lemon and sage, crumbled feta

Les Desserts

Le dessert du jour

Seasonal fruit tart

Sorbet ou glace

Les fromages (£6 supp)

12.5% optional service charge

we cannot guarantee the total absence of any allergen; please speak to a member of staff if you suffer from any allergies

all foods prepared in an environment where nuts are present

to the best of our knowledge no gm products are used

our cheese products are mostly unpasteurised