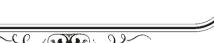


# PRIX FIXE

MONDAY - FRIDAY 11AM - 7PM



COURSES £27.50 COURSES



CARAFE (375ML) OF VIN DE TABLE £15

ELDERFLOWER SPRITZ ELDERFLOWER, SODA & VOUVRAY BRUT £9.50

## **ENTRÉES**

### CREAM OF CAULIFLOWER SOUP

Roquefort cheese crostini and chives

#### WATERMELON SALAD

pickled cucumber, baby watercress, goats curd and sherry vinaigrette

#### DUCK LIVER PARFAIT

pear and ginger chutney and toasted brioche

### PLATS PRINCIPAUX

#### ROASTED FILLET OF SALMON TROUT

tenderstem broccoli, pomme aligot and black olive dressing

#### SLOW BRAISED LEG OF CHICKEN

butterbean, Toulouse sausage and tomato cassoulet

#### CHARGRILLED HALLOUMI (V)

smoked aubergine, beluga lentils, red pepper tapenade, toasted almonds and labneh

## LES DESSERTS

#### WARM CHOCOLATE BROWNIE

Chantilly cream and caramel sauce

#### PARIS BREST

hazelnut praline, vanilla ice cream, warm chocolate sauce

#### ICE CREAMS AND SORBETS

choice of vanilla, chocolate, pistachio, strawberry, lemon & raspberry

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A discretionary optional service charge of 13.5% will be added to your bill.

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