



PRIX FIXE

MONDAY - FRIDAY, 11AM - 7PM

APRICOT AND VANILLA SPRITZ

£9.50

*Lillet blanc, vanilla liqueur, Fever Tree white grape
and apricot soda & lemon*



PETITE CARAFE DE VIN DE TABLE (250ML)

white / red / rosé £10.00

2 COURSES £24.50

3 COURSES £27.50

Including a glass of bubbles

ENTRÉES

ROASTED PARSNIP AND THYME SOUP
cracked black pepper and honey crème fraîche

SMOKED MACKEREL RILLETTES
Dijon mustard, fresh herbs, horseradish and rye bread

DUCK LIVER PARFAIT
spiced pear chutney, toasted brioche

PLATS PRINCIPAUX

CHAR GRILLED BELLY OF PORK
celeriac and thyme purée, tenderstem broccoli, salsa verde

WILD MUSHROOM RISOTTO
goats cheese, tarragon and truffle oil

BAKED HADDOCK FILLET
beluga lentils, wild rocket and a rich lobster velouté

MOULES MARINIÈRE & FRITES +£4.00 Supplement
white wine, shallots, cream and parsley

STEAK FRITES +£6.00 Supplement
grilled onglet steak, frites and peppercorn sauce

LES DESSERTS

CREME BRÛLÉE
caramelised sugar crust

CHOCOLATE BROWNIE
whipped crème fraîche, raspberry flakes and chocolate sauce

ICE CREAMS AND SORBETS
choice of vanilla, chocolate, salted caramel, strawberry, lemon and 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.



FIND OUT MORE

