

CABARET SET MENU

2 COURSES £25.50 | 3 COURSES £28.50

MONDAY - FRIDAY ALL DAY, SUNDAY FROM 5PM

PETITE CARAFE DE VIN DE TABLE (250ML)

white / red / rosé £13.00

ORANGE AND APRICOT SPRITZ £9.50

*Grey Goose L'Orange vodka, Cointreau, herbal liqueurs,
Fever-Tree white grape & apricot soda*

ENTRÉES

ROASTED VINE TOMATO SOUP

herb croutons and basil oil

BURRATA

roasted peppers, capers and basil

GRAVADLAX

house cured salmon, rye bread and lemon

STEAK TARTARE +£3.50 Supplement

beef striploin, quail egg yolk and toast

PLATS PRINCIPAUX

BEEF BOURGUIGNON

*pomme purée, lardons, baby onions,
mushrooms and carrots*

GRILLED STEM

ARTICHOKE RISOTTO

goat's cheese, capers, parsley and lemon

SEARED FILLET OF SEA BASS

*braised savoy cabbage,
champagne and herb velouté*

MOULES MARINIÈRE & FRITES

+£7.00 Supplement

white wine, shallots, cream and parsley

STEAK FRITES +£8.50 Supplement

grilled rump steak, frites and peppercorn sauce

LES DESSERTS

DARK CHOCOLATE MOUSSE

*shortbread biscuit, toasted almonds
and salted caramel sauce*

ICE CREAMS AND SORBETS

*vanilla, chocolate, salted caramel,
strawberry, lemon and raspberry*

CRÈME BRÛLÉE

caramelised sugar crust

PINEAPPLE POSSET

warm madeleines, fresh raspberries

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.