



CABARET SET MENU

2 COURSES £25.50 | 3 COURSES £28.50

MONDAY - THURSDAY, ALL DAY
FRIDAY 12PM-6PM | 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

GRAVADLAX
house cured salmon, rye bread and lemon

BURRATA
roasted peppers, capers and basil

STEAK TARTARE +£3.50 Supplement
beef striploin, quail egg yolk and toast

PLATS PRINCIPAUX

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

SEARED FILLET OF SEA BASS
*braised savoy cabbage,
champagne and herb velouté*

GRILLED STEM
ARTICHOKE RISOTTO
goat's cheese, capers, parsley and lemon

MOULES MARINIÈRE & FRITES
+£7.00 Supplement
white wine, shallots, cream and parsley

STEAK FRITES +£8.50 Supplement
grilled rump steak, fries and peppercorn sauce

LES DESSERTS

DARK CHOCOLATE MOUSSE
*shortbread biscuit, toasted almonds
and salted caramel sauce*

CRÈME BRÛLÉE
caramelised sugar crust

ICE CREAMS AND SORBETS
*vanilla, chocolate, salted caramel,
strawberry, lemon and raspberry*

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.