

MENU

HORS-D'ŒUVRES

RAVIOLI

Hare ravioli, red wine sauce

SOUPE

Carrot soup

CANARD

Duck & sweetbread terrine

SALADE

Goat's cheese, cauliflower & beetroot salad

ENTRÉES

ROGNONS

Veal kidneys with mustard sauce

CABILLAUD

Roasted cod with red peppers & tomatoes

CASSOULET

Bean, lamb & confit duck stew

BŒUF

Home-style braised beef cheeks in red wine

DESSERTS

CITRON

Lemon tart

ŒUF À LA NEIGE

Caramelised floating island

GLACES ET SORBETS

Ice-creams & sorbets

SOUFFLÉ

Pistachio soufflé & ice-cream

3 COURSES £28.00

Please inform us of any allergies or dietary requirements as we are unable to guarantee that dishes will be completely allergen-free.
All prices include VAT and are subject to a discretionary service charge of 12.5%.