



# SUNDAY PRIX FIXE

Malcolm John

## LES HORS D'ŒUVRES

White onion velouté, Vacherin Gougères & sage (v)

Classic steak tartare & condiments, (mixed at the table)

Escargots de bourgogne, garlic & parsley butter (6)

“Le Vacherin” salad, celery, escarole, walnuts, carrots, grapes, apple mayonnaise (v) (n)

Venison carpaccio, mushroom à la grecque, breaded quail’s egg, artichoke purée

Chicken liver & foie gras parfait, spiced pear chutney & pain d’épices

Smoked Haddock & English mustard soufflé, watercress

6/12 Maldon oysters, mignonette sauce, ginger & lime relish, sweet chilli & rye bread Supp. £6 or £12

Baked Vacherin for one person, truffle & almond crust, Bayonne ham, remoulade, pickled vegetables (n)

## LES PLATS PRINCIPAUX

Wild mushroom ravioli, mascarpone, parmesan & rocket salad (v)

Braised black cod, brown shrimps, cockles, black kale, potato gnocchi

Fillets of lemon sole Meunière, capers & samphire

35 day aged black gate rump, sauce au poivre, pommes allumettes

Grilled sausage morteau, Lyonnaise potatoes & puy lentils

Maize fed chicken suprême, sauce coq au vin, truffles pomme purée

## LES TROIS RÔTIS DU DIMANCHE ET LEURS SAUCES

Aged Topside of Beef, Yorkshire puddings, horseradish sauce

Roasted pork belly, served with apple sauce

Lamb shoulder, homemade mint sauce

*All served with duck fat potatoes & seasonal vegetables*

## SIDE DISHES

Spinach, Pommes frites, Green beans, Dauphinois, Sprouting broccoli 4.25

## LES DESSERTS

French farmhouse cheese, chutney & cheese biscuits (selection of 3)

Paris- brest, white chocolate & raspberry Chantilly

Tarte au citron & crème fraîche

Saffron poached pear, with vanilla & poire William sabayon

Crème brûlée & lemon madeleine

*Made for sharing*

Vacherin mont d’or, pickled vegetables, bayonne ham & celeriac remoulade (sup 15.00)

3 COURSES £27.50

*All prices are inclusive of 20% VAT | A 12.5% discretionary service charge will be added*

*If you have any allergy, please notify your waiter prior placing the order*