



SUNDAY PRIX FIXE

Malcolm John

LES HORS D'ŒUVRES

Moules marinières

Roast pumpkin velouté, shredded smoked duck & parmesan

Escargots de bourgogne, garlic & parsley butter (6)

Red wine poached pear, endive, roquefort & walnut salad (v)

Eggs benedict, royal or florentine

Chicken liver parfait, quince chutney & toasted brioche

Egg cocotte, smoked haddock & English mustard

LES PLATS PRINCIPAUX

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

Fillet of sea bream, salsify gratin & brown shrimp butter

Roast topside of beef, yorkshire pudding & duck fat potatoes

Aged black gate rump, sauce au poivre, pommes frites

Confit pork belly, apple purée, choucroute & haricot blanc

Grilled sausage morteau, pomme purée & puy lentils

Maize-fed chicken suprême, cavolo nero & creamed wild mushroom

SIDE DISHES

Spinach, Pommes frites, Green beans, Dauphinois, brocoli

4.25

LES DESSERTS

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

Valrhona chocolate mousse, & amaretto crumble

Tarte au citron & crème fraîche

Fig & almond tart, vacherin ice-cream

Crème brûlée & lemon madeleine

Passion fruit sorbet, berries & shortbread

Made for sharing

*Vacherin mont d'or, truffle & almond crust pickled vegetables,
bayonne ham & celeriac remoulade (sup 15.00)*

3 COURSES FOR £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*