

Le Ducherain
SUNDAY PRIX FIXE
Malcolm John

LES HORS D'ŒUVRES

Moules marinières

Provençale tomato soup, courgette flower & basil
Escargots de bourgogne, garlic & parsley butter (6)

Poached pear, endive, roquefort & walnut (v)

Eggs benedict, royal or florentine

Salmon gravlax, cappers, red onion & rye bread

Pressed duck terrine, spiced peach chutney & brioche

Baked eggs with chorizo, Alsace bacon & avocado

LES PLATS PRINCIPAUX

Risotto primavera, mascarpone risotto & aged parmesan (v)

Sea bream bourride, saffron rouille & garlic croutons

Roast topside of beef, yorkshire pudding & duck fat potatoes

Aged black gate rump, sauce au poivre, pommes frites

Confit rabbit leg, french beans, English mustard

Battered cod cheeks, sauce tartar & pont neuf

SIDE DISHES

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

4.25

LES DESSERTS

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

Chocolate & orange delice

Tarte au citron, raspberries & crème fraîche

Mango sorbet & coconut meringue

Crème brûlée, lemon madeleine

Strawberry pavlova

3 COURSES £28

*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*