



Please note that each order requesting a change to the ingredients of any dish, as described in our menu will incur an additional charge of £2.50.

Bread basket & butter 2.80

STARTERS

Pea & asparagus soup with toasted almonds (v) (vg) 11.50

Carrot & fennel salad with puffed quinoa,
carrot & sea buckthorn sorbet, orange dressing
(v) (vg) (ngci) 12.00

Red tuna carpaccio,
endive, beetroot, Tokyo turnips, olives,
lemon & chive dressing (ngci) 14.00

Crab salad with hearts of palm,
avocado & radishes, wasabi dressing (ngci) 18.00

A dozen Burgundy snails with parsley & garlic butter 15.00

Goat's cheese soufflé & tomato coulis (15 mins) 17.00

SIDE DISHES 5.00

Tender stem broccoli (v) (vg) (ngci)	New potatoes (v) (vg) (ngci)
Sautéed spinach (v) (ngci)	Fries (v) (vg) (ngci)
Buttered carrots (v) (ngci)	Boulangère potatoes (ngci)

MAIN COURSES

Artichokes barigoule, Swiss chard, panisses, vegetable barbajuans,
pine nut & sundried tomato dressing (v) (vg) 23.50

Pan fried sea bass, ratatouille, panisses & basil sauce (ngci) 29.50

Plaice fillets meunière with spinach & new potatoes 29.00

Roasted lamb loin with Boulangère potatoes, lamb jus 32.50

Grilled sirloin steak with buttered carrots & fries,
green peppercorn **or** Béarnaise sauce (ngci) 36.50

CHEESE & DESSERTS

Selection of 4 French & British artisan cheeses
with chutney & biscuits 17.00

Raspberry chocolate tart & raspberry sorbet (v) 12.50

Tropical fruit Pavlova & coconut ice cream (v) (ngci) 13.00

Blueberry macaron & Granny Smith apple sorbet (v) 12.50

Fresh strawberry medley, white chocolate & lemon cannoli,
strawberry sorbet (v) (vg) 12.00

Two scoops of dairy ice cream (v) (ngci) **OR** fruit sorbet (v) (vg) (ngci) 6.75

Coffee or tea & dark chocolate almond rocher (v) (ngci) 5.00

(v)-vegetarian (vg)-vegan (ngci)-no gluten containing ingredients.

Full allergen information is available upon request. Please ask a member of our Management team.

ALL PRICES ARE INCLUSIVE OF SERVICE & VAT AT THE CURRENT RATE