



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 4.00

### STARTERS

Sweetcorn gazpacho  
with asparagus & truffle popcorn (v) (vg) (ngci) 12.00

Heirloom beetroot salad, with apple & celery,  
lovage sorbet & balsamic dressing (v) (vg) (ngci) 12.50

Grilled octopus salad  
with hummus, runner beans, olive & chilli dressing (ngci) 16.00

Native lobster à la Niçoise (ngci) 19.00

A dozen Burgundy snails with parsley & garlic butter 16.00

Goat's cheese soufflé & tomato coulis (15 mins) 17.50

### SIDE DISHES 5.00

Sautéed spinach (v) (ngci)

Buttered carrots (v) (ngci)

Tender stem broccoli (v) (vg) (ngci)

Fries (v) (vg) (ngci)

Dauphinoise potatoes (v)(ngci)

Two scoops of dairy ice cream (v) (ngci) OR fruit sorbet (v) (vg) (ngci) 8.00

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

### MAIN COURSES

Sautéed potato gnocchi with peas,  
courgette, baby artichokes & mushroom coulis (v) (vg) (ngci) 24.50

Pan fried sea bass with ratatouille & panisses, basil sauce (ngci) 30.00

Whole lemon sole roasted on the bone  
with fries, sauce vierge 33.00

Grilled lamb cutlet with dauphinoise potatoes, lamb jus 33.50

Grilled sirloin steak with buttered carrots & fries,  
green peppercorn or Béarnaise sauce (ngci) 37.00

### CHEESE & DESSERTS

Selection of 4 French & British artisan cheeses  
with chutney & biscuits 17.50

Lemon tart & raspberry sorbet (v) 13.00

Dark chocolate mousse,  
cherries, granola & cherry sorbet (v) (vg) (ngci) 13.00

Mille-feuille with white chocolate ganache  
& strawberry sorbet (v) 13.50

Choux bun with Chantilly cream,  
vanilla ice cream & chocolate sauce (v) 12.50

*(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**