



£ 7 5 M E N U

Menu designed for the whole table

Dishes will arrive in waves and placed in the center of the tables to be passed around, shared or served by your waiter at your convenience



Nocellara Olives (VE) £5

Gougères (V) £5

Spiced Almonds (VE) £5

Basket of Parisian Mini Bread Rolls

STARTERS

Classic Prawn Cocktail, Avocado Mousse, Lettuce (GF)

Baby Lettuce & Cashew Nuts, Cashew Dressing, Vegan Cheese (VE)

Veal Carpaccio Tonnato Style, Crispy Capers, Watercress

MAINS

Roasted Cornfeed Chicken, Confit Garlic, Lemon Sauce (GF)

Niçoise Salad, Tuna, Haricot Verts, Pickled Quail Egg, Anchovy Dressing (GF)

Coquillettes Au Truffle Noire, Aged Parmesan, Fresh Truffle (V)

DESSERTS

L'Éxotique, Pineapple Compote, Mango Sorbet (VE) (GF)

Strawberry Tart, Almond Frangipane, Diplomat Cream

Petit-Four £4

Fromages Affinés (V) £17

V = VEGETARIAN / VE = VEGAN / GF = GLUTEN FREE



£ 9 5 M E N U

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Nocellara Olives (VE) £5

Gougères (V) £5

Spiced Almonds (VE) £5

Basket of Parisian Mini Bread Rolls

STARTERS

Beetroot Cured Salmon, Caviar, Radish (GF)

Niçoise Salad, Tuna, Haricot Verts, Pickled Quail Egg, Anchovy Dressing (GF)

Loire Valley Asparagus, Egg, Saffron Aioli, Pickled Mushroom (GF)

MAINS

Grilled Lamb Chops, Petit Pois & Sansho Pepper Jus (GF)

Roasted Monkfish Tail, Sauce Vierge, Lemon, Watercress (GF)

Roasted Aubergine, Crispy Wild Rice, White Grapes (VE)

DESSERTS

Rhubarb Pavlova, Meringue, Rhubarb Sorbet, Opalys Ganache (GF)

Classic Rum Baba, Apricot Glaze, Candied Fruits, Chantilly Cream

Petit-Four £4

Fromages Affinés (V) £17

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Gougères (V) £5

Spiced Almonds (VE) £5

Basket of Parisian Mini Bread Rolls

STARTERS

Yellowfin Tuna Ceviche, Caviar, Avocado, Yuzu Dressing (GF)

Fourme D'Ambert & Endive Salad, Walnuts & Semi Dried Grapes (V) (GF)

Celeriac Pastrami, Truffle Mayo, Toasted Pine Nuts (VE)

MAINS

Chateaubriand, Baby Watercress Salad (GF)

Roasted Aubergine, Wild Rice, White Grapes (VE)

Roasted Monkfish Tail, Sauce Vierge, Lemon, Watercress (GF)

DESSERTS

Classic Rum Baba, Apricot Glaze, Candied Fruits, Chantilly Cream

Fromages Affinés, Selection of Mons Artisan Cheeses, Grapes, Cheese Crackers (V)

Strawberry Tart, Almond Frangipane, Diplomat Cream

Petit-Four £4

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