



£ 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



Spiced Almonds (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

served with pomme frites and green salad

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

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

Truffle Coquillettes, Aged Parmesan, Fresh Truffle (V)

DESSERTS

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

Strawberry Tart, Chocolate Ganache

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, Citrus Crème Fraiche, Heritage Radish (GF)

Burrata, Heritage Tomatoes, Basil (V) (GF)

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

MAINS

served with pomme frites and green salad

Grilled Lamb Cutlets, Petit Pois à la Française, Thyme Jus (GF)

Cod & Courgettes, Coriander Pistou, Sauce Vierge (GF)

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

DESSERTS

Raspberry Pavlova, Meringue, Raspberry Sorbet (GF)

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

Petit-Four £4

Fromages Affinés (V) £17

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Nocellara Olives (VE) £5

Gougères (V) £5

Spiced Almonds (VE) £5

Basket of Parisian Mini Bread Rolls

STARTERS

Yellowfin Tuna Ceviche, Caviar, Avocado, Yuzu Dressing (GF)
Baby Lettuce & Cashew Nuts, Cashew Dressing, Vegan Cheese (VE)
Veal Carpaccio Tonnato Style, Crispy Capers, Watercress

MAINS

served with pomme frites and green salad

Chateaubriand, Baby Watercress Salad (GF)
Roasted Aubergine, Wild Rice, White Grapes (VE)
Roasted Cod Provençal, Sauce Vierge (GF)

DESSERTS

Classic Rum Baba, Apricot Glaze, Candied Fruits, Chantilly Cream
Fromages Affinés, Selection of Mons Artisan Cheeses, Grapes, Cheese Crackers (V)
Strawberry Tart, Chocolate Ganache

Petit-Four £4

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