

SET MENU

LUNCH WEDNESDAY TO FRIDAY 12PM - 3PM
DINNER MONDAY TO SATURDAY 5PM - 6.30PM

Two Courses £28 - Three Courses £35

375 ML CARAFES

WHITE & RED SOMMELIER SELECTION £19

COCKTAILS

VERT ROYAL Tanqueray Gin, Basil Leaves, Italicus, French White Wine £14.5

HUGO SPRITZ St-Germain Aperitif, Mint Leaves, Soda, Sparkling Wine £14.5

SNACKS (SUPP.)

BASKET OF FRENCH BAGUETTE & BUTTER £5

NOCELLARA OLIVES (VE) £5

GOUGÈRES (V) £5

SALTED ALMONDS (VE) £5

MALDON (ENG) £4.5

GILLARDEAU (FR) £6.5

FRIED OYSTER Spiced Sauce, Choux £6

STARTERS

MELON Cured Ham, Goat Cheese, Port Reduction (GF)

BABY LETTUCE HEARTS & CASHEW NUTS Croûtons, Vegan Cheese (VE)

TOMATO GAZPACHO Semi-Dried Tomatoes, Black Olives (VE)

SALMON RILLETTE Pickled Cucumber, Crostini

MAINS

COD & COURGETTES Coriander Pistou, Sauce Vierge (GF)

ROASTED AUBERGINE Crispy Wild Rice, Miso Sauce, White Grapes (VE)

CORN-FED CHICKEN BREAST Sage Lemon Sauce (GF)

CONFIT LAMB NECK Printanier Thyme Jus (GF)

DESSERTS

CRÈME BRÛLÉE (GF)

FROMAGES AFFINÉS Mons Artisan Cheeses (V) Supp. of £6

STRAWBERRY TART Chocolate Ganache