

VILLANDRY

Menu d'hote £45

all mains served with a side of new potatoes & French beans

Mixed Beetroot & Goats Curd Salad ^{v n}

with hazelnuts

Tataki Tuna

with pickled daikon

Fillet of Beef Carpaccio & Grana Padano

28 days dry-aged Rare Breed 10oz Sirloin Steak

woodland mushrooms & domino potatoes (supplement for Beef Fillet - £5)

all steaks cooked med rare

Lemon Sole

with a rhubarb Noilly Prat sauce

Mixed Artichokes ^v

with wild mushrooms in a chestnut velouté & hazelnuts

Warm Chocolate Fondant

with hazelnut praline ice cream

Blackberry Crème Brûlée

Trio of Sorbets

Plum Sponge

with crème anglaise

Artisan Cheese Plate

Coffee or tea & petits fours