

‘CREATE YOUR OWN’ MENU

LUNCH & DINNER THREE COURSES

SET MENU - LUNCH £40 - DINNER £60
2 CHOICES PER COURSE - LUNCH £45 - DINNER £65
3 CHOICES PER COURSE - LUNCH £50 - DINNER £70
4 CHOICES PER COURSE - LUNCH £55 - DINNER £75
PRICES ARE PER PERSON, APPETISER IS NOT INCLUDED

APPETISERS

£9 PER PERSON FOR ONE CHOICE, £15 PER PERSON FOR BOTH

MEDITERRANEAN MEZZE

SPICY MOROCCAN HUMMUS, TZATZIKI, BABAGANOUSH

DÉGUSTATION DE CHARCUTERIE

TODAY'S SELECTION OF PÂTÉS, TERRINES, SLICED MEATS
SERVED WITH PICKLES & MUSTARDS

STARTERS

SOUPE DE POISSON

FISH SOUP, SEA BREAM & SHELLFISH, SAFFRON, ROUILLE

SALADE LYONNAISE

FRISÉE, POACHED EGG, LARDONS, CHICKEN LIVERS, SHERRY

PÂTÉ GRAND-PÈRE

FOIE GRAS, PORK, TRUFFLE

ENDIVE ET BETTERAVES

ENDIVE SALAD, BEETROOT, DEVON BLUE CHEESE
CANDIED WALNUTS & SHALLOT DRESSING

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MAIN COURSES

CARRELET POÊLÉ

ROASTED PLAICE ON THE BONE
CROUTONS, GRENOBLOISE SAUCE

MOROCCAN CHICKEN TAGINE

TURNIPS, COUSCOUS, PRESERVED LEMON

TARTARE DE BŒUF FUMÉ

SMOKED BEEF TARTAR, SESAME SEEDS, SUN-DRIED TOMATOES
SPRING ONION & SHAVED PECORINO

YANKEE BURGER

BEEF PATTY, ICEBERG, TOMATO, ONION, PICKLE, SESAME BUN
ADD CHEDDAR CHEESE

VEGETARIAN “PLAT DU JOUR” IS AVAILABLE ON REQUEST

SIDES

(£10.00 EACH SIDE DISH, SERVES 4 GUESTS, FAMILY-STYLE)

POMMES FRITES	TRUFFLE MASHED POTATO
MIXED LEAF SALAD	GREEN BEANS
TOMATO & ONION	TENDERSTEM BROCCOLI A LA PLANCHA

DESSERTS

MANGUE ET FRAMBOISE

MANGO & RASPBERRY MOUSSE
CHOCOLATE ALMOND GLAZE

PARIS-BREST

COCOA CHOUX, HAZELNUT, VANILLA ICE CREAM
CARAMELISED PECAN

PETITS SUCRÉS

ASSORTMENT OF MACARONS
CRUNCHY ORANGE & WHITE CHOCOLATE LAYERS
CHOCOLATE TRUFFLES

ASSIETTE DE FROMAGE

CHEF’S SELECTION OF ARTISANAL CHEESE
(£2.00 SUPPLEMENT)