

### 3-Course Menu

£49.00 per person

#### STARTER

Chevre Chaud  
Caramelized Goat Cheese, Pine Nuts, Figs, Bitter Leaf Salad

#### Hand Cut Beef Tartare

Hand Cut Beef Rump, Cured Egg Yolk, Corn Tortilla, Jalapeno

#### Pork And Duck Pâté

Homemade Pickles, Wholegrain Mustard

#### MAIN

##### Cabillaud

Confit Cod, Coco de Paimpol, Razor Clams, Jus de Crustaces

##### Poulet

Roasted Chicken Breast, Elderberry Sauce, Pumpkin, Kale

##### Rib Eye

100g Rib Eye, Peppercorn Sauce, Pommes Frites (+ £10)

##### Chou Fleur

Roasted Cauliflower, Oriental Spices, Harissa-Yogurt

#### DESSERT

Banoffee Tartlet, Peanut Butter Ice Cream

Chocolate-Passionfruit Mille-Feuille

Cheese Selection, Buckwheat Crackers, Walnut Bread, Fig (+ £5)

### 4-Course Menu

£75.00 per person

#### STARTER

Chevre Chaud  
Caramelized Goat Cheese, Pine Nuts, Figs, Bitter Leaf Salad

#### Hand Cut Beef Tartare

Hand Cut Beef Rump, Cured Egg Yolk, Corn Tortilla, Jalapeno

#### Pork And Duck Pâté

Homemade Pickles, Wholegrain Mustard

#### MIDDLE

##### Maquereau

Marinated Mackerel, Yuzu Ponzu, Tapioca, Sea

##### Champignons

Mushroom Fricassee, Slow Cooked Egg, Creamy Semolina

#### MAIN

##### Cabillaud

Confit Cod, Coco de Paimpol, Razor Clams, Jus de Crustaces

##### Poulet

Roasted Chicken Breast, Elderberry Sauce, Pumpkin, Kale

##### Rib Eye

100g Rib Eye, Peppercorn Sauce, Pommes Frites

##### Chou Fleur

Roasted Cauliflower, Oriental Spices, Harissa-Yogurt

#### DESSERT

Banoffee Tartlet, Peanut Butter Ice Cream

Chocolate-Passionfruit Mille-Feuille

Cheese Selection, Buckwheat Crackers, Walnut Bread, Fig

### Sharing Menu

£65.00 each

#### STARTER

Selection of Snacks and Starters

#### MAIN

##### Cabillaud

Confit Cod, Coco de Paimpol, Razor Clams, Jus de Crustaces

##### Cote de Boeuf

800g Rib Eye, Peppercorn Sauce

##### Chou Fleur

Roasted Cauliflower, Oriental Spices, Harissa-Yogurt

Selection of Sides

#### DESSERT

Banoffee Tartlet, Peanut Butter Ice Cream

Chocolate-Passionfruit Mille-Feuille

Cheese Selection, Buckwheat Crackers, Walnut Bread, Fig



Our products are made in an environment where allergens are present, resulting in a risk of cross contamination.

For more information about a specific allergen, please speak to a member of staff.

All prices include value added tax at the prevailing rate. A discretionary 12.5% Service charge will be added to all bills.

All prices include Value Added Tax at the prevailing rate. 08/2020. Menu selection is subject to change.