

Three course menu £39.50 exc. coffee

PARFAIT OF FOIE GRAS
fig compote and Banyuls

CRAB BISCUIT
crystallised seaweed, roast foie gras, oyster vinaigrette
(£6 supplement)

CEP RISOTTO
roasted cep and onion foam

BUTTERNUT VELOUTE
fricassee of girolles and cockerels kidney

ROAST SCALLOP
caramelised cauliflower purée, jelly of Oloroso sherry
(£4 supplement)

ROGNONNADE OF RABBIT
sea urchin velouté, morels

PETIT SALÉ OF DUCK
pommes purée, green coffee sauce

DORADE WITH BRANDADE
piquillo peppers, Borlotti beans

CONFIT OF SALMON
black olive potatoes fennel purée

SADDLE OF LAMB COOKED AT LOW TEMPERATURE
lamb tongue, coffee and garlic dentelle, onion purée
(£7 supplement)

DELICE OF CHOCOLATE
chocolate sorbet, cumin caramel

SALTED BUTTER CARAMEL
pistachio ice cream

TART TATIN
vanilla ice cream, bay leaf and almond foam

MILLEFEUILLE OF PAIN D'EPICES
pineapple and chilli jelly

ARTISAN CHEESES FROM “La Fromagerie”

COFFEE, TEAS, TISANES AND PETITS FOURS
£3.95

an optional 12.5 per cent service charge will be added to your bill

Three course menu £58 exc. coffee

ROAST SCALLOP

caramelised cauliflower purée, jelly of Olorosso sherry

CRAB BISCUIT

roast foie gras, crystallised seaweed, marinated salmon and oyster vinaigrette

CUTTLEFISH CANNELLONI OF DUCK

maple syrup, parsley and perilla broth

LASAGNE OF LANGOUSTINE

pig's trotter and truffle

CRAB RISOTTO

red pepper cassonade, crab ice cream and passion fruit jelly

BALLOTINE OF FOIE GRAS, SMOKED EEL AND JASMINE

jelly of mead and Sichuan peppercorn

VEAL KIDNEY COOKED IN ITS FAT
sauce Mac-vin, chips cooked in kidney fat and tomato ketchup

POACHED ANJOU PIGEON BREAST
a pastilla of its leg with cherries, pistachio, cocoa and quatre épices

ROGNONNADE OF RABBIT
morels, sea urchin veloute

SADDLE OF LAMB COOKED AT LOW TEMPERATURE
roast onglet, garlic and coffee dentelle, onion purée

POT ROAST BEST END OF PORK
gratin of macaroni
(for two people)

ROAST SPICED COD
Castelluccio lentils, braised cockscombs and pea purée

SWEETBREAD COOKED IN A SALT CRUST WITH HAY
crusted with pollen, cockles a la plancha and parsnip purée

POACHED-GRILLED SEA BASS
velouté of Borlotti beans with rosemary and vanilla

BUTTERNUT BAVAROIS

goat's milk ice cream, melon-coffee-pepper

DÉLICE OF CHOCOLATE

chocolate sorbet, cumin caramel

CHOCOLATE FONDANT

avocado risotto, coconut sorbet and sweetcorn purée

TART TATIN

almonds, bay leaf and almond foam, vanilla ice cream

MILLEFEUILLE OF PAIN D'ÉPICES

pineapple and chilli jelly

SMOKED BACON AND EGG ICE CREAM

Pain perdu, tomato jam

ARTISAN CHEESES FROM "La Fromagerie"

(available as an additional course at Ten Pounds)

COFFEE, TEAS, TISANES AND PETITS FOURS

£ 3.95

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