

STARTERS

Velouté of Wild Mushrooms with Truffle Ravioli
£9.25

Risotto of Crab
£11.25

Roast Red Mullet and Langoustines with an Olive and Tomato Dressing
£12.95

Seared Tuna, Spiced Lentils and Gazpacho Dressing
£12.75

Homemade Black Pudding, Pommes Purée and an Onion Soubise
£10.25

Terrine of Duck Confit and Foie Gras with Braised Lentils and Girolles
£11.95

Roast Scallop with Oyster Beignet, Lobster Dressing and Cappuccino of Seafood
£13.95



MAIN COURSES

Roast Rump of Lamb, Pommes de Terre Dauphinoise and Flageolet Purée
£22.50

Baked Turbot, Mashed Peas and Truffle Dressing
£24.00

Corn-fed Chicken Suprême, Ravioli of Wild Mushrooms and a Foie Gras Cappuccino
£24.00

John Dory, Mussel Emulsion and Roast Artichokes
£23.00

Fillet of Beef with Pommes de Terre Fondantes and Foie Gras
£26.50

Sea Bass, Lobster Ravioli and Petite Ratatouille
£24.50

Roast Duck, Truffle Potato and Vanilla Jus
£24.50

DESSERTS

Tarte Tatin of Pear
(Please Pre-order)

Marquise of Chocolate and Marshmallow with Licorice Ice Cream

Hot Banana Soufflé with Toffee Ice Cream

Warm Chocolate Fondant, Vanilla and Orange Ice Cream

Champagne and Berry Jelly with a White Chocolate and Mascapone Sorbet

“Study in Citrus”

(All above desserts are priced at £8.25)

Assiette of Desserts
(Please Pre-order)
£12.50



Coffee and Petit Fours £3.95



Pineau de Charentes, Chateau Beaulon 5yr. £7.00

Coteaux du Layon “Chateau la Tomaze” £8.50

Vouvray Demi-sec £5.50



A service charge of 12.5% will be added to your account

Menu Degustation

"Assiette of Salmon"



Velouté of Wild Mushroom



Sorbet



Fillet of Beef, Pommes de Terre Fondant, Foie Gras and Parsley Purée



Grilled Crottin with Spiced Pear



Assiette of Desserts



Coffee and Petit Fours

£60.00

Last orders for this menu

Lunch 1.30pm

Dinner 9.00pm

To gain the most enjoyment from your meal,
we would suggest that everyone at your table chooses from this menu.

LUNCHEON MENU

Confit of Duck, Herb Salad and a Split Balsamic Dressing

Velouté of Leek and Potato with a Horseradish Chantilly



“Bangers and Mash” with Crisp Onions

Roast Cod, Chips and Mushy Peas



Basket of Poached Peach with Raspberry Sorbet

A Selection of British Farmhouse Cheeses



Coffee and Petit Fours £3.50

2 Courses £16.95

3 Courses £19.95

Sommeliers Suggestions

Pinot Noir, Louis Jadot, Burgundy 1996 £29.50

Anjou, Domaine de Brize “Loire” 1996 £20.50

Bonny Doon Maluasia Bianca, California 1996 £27.50

In addition to the above our Sommelier would be delighted to offer appropriate wines by the glass to accompany each course

DINNER MENU

Roast Red Mullet with Artichokes and Tomato Confit

Gravadlax of Salmon with a Horseradish Remoulade



English Grey Leg Partridge, Buttered Spinach and Root Vegetables

Mille Feuille of Bass and Scallops with Pommes de Terre Rosti and Chive Velouté



White Chocolate and Cointreau Iced Parfait with a warm Chocolate Sauce

Roast Apple Pain Perdu with Calvados Ice Cream



Coffee and Petit Fours £3.50

2 Courses £28.50

3 Courses £32.50

Sommeliers Suggestions

In addition to the above our Sommelier would be delighted to offer appropriate wines by the glass to accompany each course