

STARTERS

SALAD OF ARTICHOKES, WILD MUSHROOMS AND FRENCH BEANS PUMPKIN SEED OIL AND AGED BALSAMIC VINEGAR £14.50

CARPACCIO OF TUNA WITH ORIENTAL SPICES AND TOASTED SESAME SEEDS BLACK RADISH, GINGER AND LIME VINAIGRETTE £18.00

SALAD OF CORNISH CRAB WITH CARAMELISED LOBSTER TAIL, BROWN CRAB MEAT VELOUTE, ROAST RED PEPPER AND TOMATO COULIS
BASIL PURÉE AND BLOODY MARY SORBET £19.00

SEARED FOIE GRAS WITH SWEET AND SOUR ENDIVE TART TATIN, BITTER CHOCOLATE AND BALSAMIC VINAIGRETTE £19.50

WARM SALAD OF PARTRIDGE WITH GIROLLES AND MAJORAM, AUTUMN TRUFFLES, GLAZED APPLES

CELERIAC REMOULADE £18.50

ROAST SCALLOPS WITH CAULIFLOWER PURÉE, HUNGARIAN SWEET PAPRIKA VELOUTE, CARAWAY POTATO CRISPS £17.00

FEUILLETÉ OF SMOKED FINNAN HADDOCK WITH QUAIL'S EGGS, COLMAN'S ENGLISH MUSTARD SAUCE £16.50

SPECIALITIES FOR TWO

SLOW COOKED, CARAMELISED SUCKLING PIG WITH ITS TRIMMINGS, APPLE AND CHAMPAGNE SAUERKRAUT, TRUFFLED GREEN CABBAGE
£29.00PP

RIB OF ANGUS BEEF WITH SHALLOT CONFIT AND CLARET SAUCE, FONDANT POTATO 'SAVOYARDE' AND ROASTED MARROW BONES £29.50
PP

ROAST RACK OF LAMB WITH TRUFFLED POTATOES, FRENCH BEANS WITH SHALLOTS £29.50 PP

SEABASS BAKED IN SEA SALT WITH AROMATIC HERBS AND SPICES GINGER AND WASABI BEURRE BLANC £29.50 PP

FISH AND SHELLFISH

SEARED SEABASS WITH FENNEL SEEDS, PROVENÇAL VEGETABLES BASIL MASH AND SAFFRON JUS £29.50

ROAST MONKFISH WITH THAI CRAB RISOTTO, LIME, GINGER, CORIANDER AND WASABI SAUCE ORIENTAL REDUCTION £29.50

GRILLED SCALLOPS WITH CRISPY PANCETTA, BLACK PUDDING, LEMON, CAPERS AND PARSLEY BUTTER, CABERNET SAUVIGNON WINE AND VINEGAR REDUCTION £29.50

CARAMELISED LOBSTER, SCALLOPS AND LANGOUSTINES LOBSTER BUTTER, SAUTERNES AND LIME REDUCTION CARROT CONFIT WITH CORIANDER £34.50

ROAST TURBOT ON THE BONE, WOODLAND MUSHROOM AND HERB RAGOUT PINOT NOIR AND LOBSTER ESSENCE £31.50

MEAT AND POULTRY

NOISETTE AND RACK OF LAMB 'GARNITURE CASSOULET' GARLIC AND THYME JUS £29.50

MIGNON OF VEAL WITH GREEN PEA COMPOTE "A LA FRANCAISE", AUTUMN TRUFFLES, GIROLLES, AND CHABLIS VELOUTE £29.50

SUPRÊME AND FRICASSÉE OF BLACKLEG CHICKEN, CREAM OF MORELS IN VIN JAUNE, YOUNG LEEKS £28.50

PINK LOIN AND BRAISED SHOULDER OF VENISON GAME PEPPER SAUCE, SWEET AND SOUR SAUCE

RED WINE GLAZED SALSIFY CELERIAC PURÉE £29.50

ANGUS BEEF Tournedos with wild mushrooms and herbs

Horseradish, spinach and parsley puree

Shallot confit, oxtail sauce £29.50

VEGETARIAN

PROVENCAL TOMATO, THAI AUBERGINE, ARTICHOKE AND MOREL RISOTTO HERB SALAD £24.00

PUDDINGS

WARM VICTORIA PLUM AND HAZELNUT CAKE

BLACK MANGER, PLUM COMPOTE, ARMAGNAC ICE CREAM £9.50

FEUILLANTINE OF CARAMELISED GRANNY SMITH AND GUINNESS ICE CREAM

GLAZED HAZELNUTS £9.50

CHOCOLATE, WHISKY AND COFFEE PRALINÉ 'LOMBARDO' £9.50

TART 'FINE' WITH CARAMELISED FIGS

MULLED WINE AND BLACKBERRY COULIS

BLACKBERRY SORBET, CRÈME CHANTILLY £9.50

BITTER EQUADOR CHOCOLATE PYRAMID

ALMOND MILK GRANITÉE £9.50

ROAST PINE APPLE WITH SICHUAN PEPPER AND VANILLA

LIME, GINGER AND CORIANDER SYRUP

COCONUT SORBET £9.50

SOUFFLÉ DU JOUR £9.50

FINE CHEESES

FROM "LA FROMAGERIE" £9.50

WARM GOATS CHEESE DARTOIS

HERB SALAD IN WALNUT OIL AND SHERRY VINEGAR £9.50

VAT is included An optional 12.5% gratuity will be added to your bill

PLEASE NOTE THAT THIS IS A NON SMOKING RESTAURANT IF YOU WISH TO SMOKE, WE INVITE YOU TO DO SO IN THE BRASSERIE