

MENU GOURMAND

£ 85.00 for 8 courses or £145.00 with wine matching per person

• Selected items at £65.00 for 5 courses or £95.00 with wine matching per person

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• **Salade de Crabe, Printanière de Legumes et Avocat Epicé**

Crab Salad, Spring Vegetables and Spicy Avocado

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• **St-Jacques Rôtis, Petit Poids, Oignons et Lardons**

Roasted Scallops, Peas, Onions and Bacon

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• **Sole Cuit à la Plancha, Legumes sautés à Crus aux senteurs de Sésame**

Pan Fried Lemon Sole, Sesame scented stir fried Vegetables

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• **Foie Gras Poêle, Légumes Croquants au Vin Doux**

Seared Foie Gras, Muscat Wine Scented Sweet Crunchy Vegetables

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• **Pigeon Rotis Sur L'Os, Tian de Légumes et sauce à L'Aubergine Confit**

Pigeon Roasted on the Bone, Tian of Vegetables and Confit Aubergine Sauce

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• **Sélection de Fromages Français & Anglais**

Selection of French and British cheeses

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• **Chocolat intense**

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• **Granité à La Mandarine, Verveine Ganache**

Mandarine Granita, Verbena Ganache

A suggested Optional Gratuity of 12.5% will be added to the customer's bill
Our dishes do not include any genetically modified ingredients but have been prepared
in an environment in which nut or nut products are prepared and so may contain raw egg,
nut or nut products

Please advise when ordering if you suffer from any food-based allergies.

WINES

Pinot Blanc 2006

Domaine Gresser

(125ml)

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Côtes de Nuits Village 2006

Domaine Didier Fornerol

(125ml)

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Chablis Chateau de Beru 2007

(125ml)

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Muscat de Rivesaltes 2005

Domaine de Cazes

(125ml)

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Côtes du Roussillon Village 2006

Mas Mudiglizia Carino

(125ml)

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Tokaji "Late Harvest" Hungary 2007

Disznókő

(75ml)

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