

DESSERTS

Trio of Sorbets

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Apple Tart
Tatin

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Blackberry Soufflé
Crème Anglaise

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Chocolate Fondant
Raspberry Sorbet

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French and British Cheeses
(£8.00 Supplement)

Some dishes may contain nuts or nut products.

SET LUNCH MENU

£29.00 for 3 Courses

or £34.00 including ½ bottle of wine per person

A suggested Optional Gratuity of 12.5%

Will be added to the customer's bill

White Wines

Plaimont 2008
VdP du Gers

Domaine Talmard 2007
Mâcon Uchizy

Red Wines

Château Haut-Musiel
Cote du Rhone 04

Château la Gasparde
Cotes de Castillon 06

MAIN COURSES

STARTERS

Smoked Salmon sour cream
and red onions

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Snails Ravioli
Garlic and Herbs
“Aigo Bulido”

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Gnocchi
and Lobster butter sauce

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French onion soup
emmental croutons

Black Bream
Endives tarte tatin

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Plaice, sauted mushroom
and spinach

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Guinea fowl
French beans purée roasted juice

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Beef pôt au feu
horseradish cream