



Menu

FRENCH ONION SOUP gruyère gratin

BUFFALO MOZZARELLA, AVOCADO, VINE TOMATOES basil & aged balsamic

PAN ROASTED TIGER PRAWNS with parsley and garlic

SCOTCH BEEF CARPACCIO wild rocket, Dijon dressing, shaved parmesan

BALLOTINE OF FOIE GRAS apple & vanilla compote, Sauternes jelly



RISOTTO OF NEW SEASON GIROLES AND TARRAGON CRÈME FRAÎCHE

CORN-FED CHICKEN BREAST with black truffle, caponata & basil oil

ROAST LINE CAUGHT COD celeriac and leek hash, poached egg and mustard sauce

STEAK TARTARE traditional garnishes and french fries

CHAR-GRILLED SIRLOIN STEAK french fries and peppercorn sauce



GLAZED LEMON TART with raspberry and vanilla cream

CLASSIC CRÈME BRULÉE

BAKED VALRHONA CHOCOLATE FONDANT pistachio ice cream

SELECTION OF HOMEMADE SORBETS AND ICE CREAMS

Two Courses £25 Three Courses £28

A discretionary service charge of 12.5% will be added to your bill.

All dishes may contain traces of nuts. Please ask your waiter.