



{Set Lunch}



{Set Lunch Menu - Two Courses £16}
{Three Courses for £20}

{Starters}

Tartare de saumon et avocat, vinaigrette passion
Salmon and avocado tartare, passionfruit vinaigrette

Terrine du Chef
Chef's terrine

Velouté d'artichaut à l'huile de truffe
Artichoke velouté with truff le oil {v}

{Mains}

Filet de Dorade, purée de patates douces au gingembre
Sea bream, sweet potato puree with ginger

Volaille 63 Degrés
63 Degrees chicken {s}

Risotto de pâtes d'oiseaux, potiron au miel
Orzo risotto, pumpkin with honey {v}

{Desserts}

Sélection de fromages Français
Selection of French cheeses

Coupe gourmande aux marrons et pamplemousse rose
Chestnut and pink grapefruit coupe

Mille-feuille au caramel beurre salé
Salted caramel mille-feuille

Available every Tuesday to Friday from noon until 2.30pm
Saturday and Sunday from noon until 17.00pm

{s} Signature Dish {v} Suitable for vegetarians

Food Allergies and Intolerances:
Before ordering please speak to our staff about your requirements.