

APPERTIZERS - £3.00

Chef's Special Appetizer | Olives | Bread and Butter

STARTERS

Brighton Blue Cheese
and Green Stemmed Broccoli Soup

Caesar Style Gem lettuce & Pommes Croquettes Salad
with Pecorino Cheese Shavings

Beef Involtinis
with Prosciutto, Cheese and Thyme

Crispy Pepper and Chilli Squid
with Saffron and Garlic Mayonnaise

MAINS

Pan-fried Duck Breast
Blackberry Sauce served with Creamed Mash

Roasted Black Sea Bream Filet
served with Cauliflower Puree, Charred Radicchio

Oven Baked Poussin Crown
served with Sweet Potato Fondant & a Sage Cream

Red Pepper
stuffed with Lightly Spiced Pumpkin Rissoto

Poached Monkfish à l'Armoricaïne
served with Autumn Greens

There is a £7 surcharge for this dish; this will be applied to your bill

Ribeye Steak
Wild mushroom Sauce served with Dauphinoise Potatoes
There is a £7 surcharge for this dish; this will be applied to your bill

SIDES - £4.95

French Fries | Mixed Green Salad | Sauteed Mushrooms | Spinach | Mashed Potatoes

DESSERTS

Oreo Cheesecake

Mixed Berries Tarte
and Clotted Cream

Rhubarb Crumble

Crème brûlée

Sticky Toffee Pudding

DRINKS

Espresso

Double Espresso

Americano
Black/White

Tea (s)

Black, White, Chamomile, Fresh Mint
*Please confirm with your waiter
or waitress upon ordering.*

HAPPY ENDINGS

Plate of English Cheese £7

Plate of Macaroons £7

Plate of French Fancies £7

Small Glass of Sweet Red/White Wine £5

Please note a discretionary service charge of 12.5% will be added to your bill (mandatory for tables of 6 or more).
Before placing your order, please inform us if a person in your party has a food allergy. In line with EU regulation 1169/2011, allergen product
lists are available upon request. Please scan our QR Code to open information on any allergies.

