



BISTRO SET MENU

3 COURSES £35

STARTERS

*Rainbow beetroot carpaccio, whipped feta cheese with walnut
& Sherry vinaigrette (Vg)*

Gravlax of gin-cured salmon with cucumber jelly

*Chicken liver & foie gras parfait with toasted
brioche & onion marmalade*

MAIN COURSES

Dourade filet "Nisoise"

*English Salt Marsh lamb "en rosette",
caper & parsley mash, minted jus*

Tagliatelle Provençale (V)

DESSERTS

Profiteroles with warm chocolate

Meringue glacée with salted caramel sauce

Raspberry shortbread with sauce Anglaise

*Food and allergies intolerance - before ordering please speak
to our staff about your requirements.*

*Prices include VAT. An optional service charge of 12.5 % which is at the customer's discretion and goes
entirely to staff, will be added to your bill*