

Du Jour

Served at lunch and dinner; 5.30pm – 7.00pm | 10.00pm – 10.30pm

3 Courses, including coffee and petits fours £35.00

3 Courses, including half a bottle of wine, a bottle of mineral water per table, coffee £45.00

STARTERS

Classic chilled vichyssoise with summer truffle tartine

Boudin blanc 'andalousie' with chorizo, basil and fresh peas

Braised west-country cuttlefish with borlotti beans and sea purslane

MAIN COURSES

Crisp skinned sea-bream with preserved lemon dressing and wild rice pilaf

Braised feather blade of beef with broccoli purée and shimeji mushrooms

Confit duck leg, smoked pommes mousseline and cherry-pecan relish

DESSERT

English raspberry sablé with coconut sorbet

Selection of ice creams and sorbets

French and British artisan cheeses