

A La Carte

SAMPLE STARTERS

Light broad bean velouté with carrots, spiced falafel and kalamata olives	£9.75
Seared scallops with chicory, confit kumquats and verjus-butter sauce	£16.00
French white asparagus, fine herb emulsion and cured ham	£16.50
Boudin blanc 'Bonnefoy' with fresh peas and St George's mushrooms	£11.50
Blue prawns, crisp and tartare, with Hass avocado and Oscietra caviar	£18.75
Roast quail with radishes, toasted pearl couscous and pomegranate dressing	£12.00

SAMPLE MAIN COURSES

Hand-cut cavatelli, smoked tomato dressing, pine nuts and aged Pecorino	£16.00
Seared salmon, virgin sunflower emulsion, sprouting broccoli and toasted seeds	£22.50
Dover Sole grilled or Meuniere with buttered new potatoes and wilted spinach	£45.00
Pavé of dry-aged Scotch beef sirloin with creamed morels and wild garlic	£29.50
Spit roast Orléans White chicken with orzo pasta carbonara and Alsace bacon	£22.00
Roast Pyrenean milk-fed lamb with aubergine-harissa pureé and saffron cracked wheat	£30.00

SAMPLE DESSERT

Spiced orange soufflé with dark chocolate sorbet	£10.00
Light verbena mousseline, Gariguetta strawberries and almonds	£9.25
Bitter chocolate millefeuille with maple ice cream and salted pecans	£9.25
Madagascan vanilla crème brûlée with fresh palmiers	£8.50
Stem ginger pannacotta with mango and pistachio sacristains	£9.25
Home-made ice creams and sorbets	£8.50
Selection of French and British artisan cheeses	£15.00