

~ Starters ~

*Razor Clam*

*Scottish Razor clam, Pastis, shallots & garlic  
(subject to availability)*

*Haddock*

*Flaked smoked Haddock, beetroot, Hibiscus puree and Ko Giku flowers*

*Foie Gras "Chaud"*

*Sautéed duck foie gras, Balsamic braised onions, Aioli and pea shoots*

*Foie gras "Mi-cuit"*

*Ballotine of foie gras, pine poached pear, pine pearls and truffle honey*

*Salmon & Egg*

*Scottish smoked salmon, 63'c hen's egg, crème fraîche & salmon caviar*

*Salade de Mache*

*Salad of Lambs lettuce, Feta, Jerusalem artichokes and mushrooms 'a la Greque' (V)*

*Escargots*

*Baked Burgundy Snails, bone marrow, garlic & parsley butter*

*Assiette "Au Petit Salut"*

*Duck liver ballotine, pork and duck rillettes  
(serves two)*

~ Soups ~

*Bisque*

*Warm prawn emulsion, sea weed tartare*

*Consommé*

*Clear beef broth with crunchy vegetables and horseradish froth*

*Velouté*

*Spiced sweet corn velouté, Truffle vinaigrette (V)*

*~ Mains ~*

*Lobster*

*Capellini pasta, butter poached lobster tail, tomato & herbs*

*Polenta*

*Rosemary polenta fritter, chickpea puree, Piquillo pepper, black olives and creamed herb cheese (V)*

*Sturgeon*

*Fillet of "Aquitaine Sturia" Sturgeon, celeriac & pea crush, anchovy and Samphire*

*Cod*

*Baked Black Cod, Quinoa, mussels & Chorizo, saffron Aioli and crustacean froth*

*Pigeon*

*Pigeon two ways, rhubarb & rose puree and 'grapes a la Aussenac'*

*Lamb*

*Saddle of Welsh lamb, carrot variation, rosemary jus*

*Duck*

*French duck leg confit, pear, butternut pumpkin & vanilla puree and Verjuice*

*"Poulet Roti"*

*Whole roast chicken cooked in hay  
served with 'Pommes Mousseline' and Morel cream sauce*

*Ribeye*

*400 days grain fed Wagyu 4/5 rib eye (min 300g)  
served with a choice of side dish*

*Tenderloin*

*200gm US "Greater Omaha" corn fed beef tenderloin  
served with 'Pommes Mousseline', sautéed seasonal greens & red wine sauce*

*Beef Tartare*

*Starter: 80gms served with toast  
Main: 160gms served with pommes frites*

*~ Side Dishes ~*

*Mesclun salad, Sautéed Romanesco*

*Pommes Mousseline, Pommes Anna, Pommes Frites*

## *~ Cheese ~*

*Selection of matured French farm cheese to choose from the trolley*

## *~Desserts~*

### *Soufflé*

*Pistachio soufflé with chocolate truffle*

### *Crème caramel*

*A classic baked egg custard topped with caramel*

### *Fondant*

*Warm melted 70% Valrhona chocolate cake, white chocolate ice cream,  
green apple puree & hazelnuts*

### *Cheese Cake*

*Soya cheese cake, wild strawberry compote, vanilla crumble and Jasmine sorbet*

### *Choco-bar*

*Salty caramel choco bar, peanut butter, vanilla ice cream and Yuzu Puree*

### *Chocolate & Coconut*

*Coconut & chocolate 'tart', mango-passion sorbet*

### *Pimm's cocktail*

*Cucumber, strawberry & lemonade sorbet with a shot of Pimm's No 1*

### *Degustation*

*Warm chocolate cake, profiterole, soya cheese cake, mango-passion sorbet,  
mini chocolate Crème Brulée*