

~ Starters ~

Razor Clam

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

18

Haddock

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

20

Foie Gras "Chaud"

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

28

Foie gras "Mi-cuit"

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

26

Salmon & Egg

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

26

Salade de Mache

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

18

Escargots

Baked Burgundy Snails, bone marrow, garlic & parsley butter

15

Assiette "Au Petit Salut"

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

36

~ Soups ~

Bisque

Warm prawn emulsion, sea weed tartare

18

Consommé

Clear beef broth with crunchy vegetables and horseradish froth

16

Velouté

Spiced sweet corn velouté, Truffle vinaigrette (V)

16

~ Mains ~

Lobster

Capellini pasta, butter poached lobster tail, tomato & herbs

58

Polenta

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

28

Sturgeon

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

48

Cod

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

40

Pigeon

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

60

Lamb

Saddle of Welsh lamb, carrot variation, rosemary jus

46

Duck

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

40

"Poulet Roti"

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

68 for 2

Ribeye

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

98

Tenderloin

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

62

Beef Tartare

Starter: 80gms served with toast 20

Main: 160gms served with pommes frites 38

~ Side Dishes ~

Mesclun salad, Sautéed Romanesco

Pommes Mousseline, Pommes Anna, Pommes Frites

8

~ Cheese ~

Selection of matured French farm cheese to choose from the trolley

Small Selection (4 types) 22

Medium (6 types) 30

Large (8 types) 40

~Desserts~

Soufflé

Pistachio soufflé with chocolate truffle

16

Crème caramel

A classic baked egg custard topped with caramel

12

Fondant

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

18

Cheese Cake

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

16

Choco-bar

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

16

Chocolate & Coconut

Coconut & chocolate 'tart', mango-passion sorbet

16

Pimm's cocktail

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

18

Degustation

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

26