

## Soft Drinks

Luscombe Silician Lemonade £4.50  
Belvoir Presse: Cucumber & Mint // Elderflower // Pomegranate & Raspberry £3.50  
Fresh Lemon Presse £3.50 // Fresh Orange Juice £4.50  
Tomato Juice £3.50 // Virgin Mary £4.50

## Lunch Menu

**1 Course £20 - 2 Courses £24 - 3 Courses £28**

### **Soupe de Poissons Méditerrané, Rouille et Croutons**

Classic Mediterranean Fish Soup

### **Carpaccio de Filet de Bœuf, Parmesan et Roquette**

Filet of Beef Carpaccio, Rocket Salad and Shaved Parmesan

### **Salade d'Asperges Vertes et Pousses des Pois**

English Asparagus and Pea Shoot Salad, Herb Vinaigrette

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### **Filet de Thon Poêlé, 'Façon Niçoise'**

Seared Fillet of Tuna 'Niçoise'

### **Risotto aux Légumes de Soleil et Champignons des Bois**

Summer Vegetable and Woodland Mushroom Risotto

### **Suprême de Poulet Label Rouge, Fricassée de Champignons, Jus**

Roast Breast of Label Rouge Outdoor Reared French Chicken,  
Fricassee of Vegetables and Mushrooms, Jus

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### **Crème Brûlée à la Vanille**

Vanilla Crème Brûlée

### **Mousse aux Fruits de la Passion et Mangue**

Passion Fruit and Mango Mousse

### **POULARDE DE BRESSE ROTIE**

*Whole Roasted Bresse Chicken Breast, Seasonal Vegetables,  
Morel Mushroom Sauce, Truffle and Madeira Sauce*

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*Whole Roasted Bresse Chicken Leg, Sautéed Spinach, Truffle and Madeira Sauce*

**One Chicken, Two Guests, Two Courses – £110**

Available at Lunch and Dinner, for up to Six Guests

PLEASE ASK ABOUT AVAILABILITY, THIS PRODUCT DOES NOT REQUIRE PRE-BOOKING BUT IS LIMITED

### **POULARDE DE BRESSE DEMI-DEUIL EN VESSIE – RECETTE DE MERE BRAZIER ET PAUL BOCUSE**

*3 ½ Hour Slow Poached Bresse Chicken Breast, Stuffed with Black Truffles,  
Seasonal Vegetables, Morel Mushroom Sauce, Truffle and Madeira Sauce*

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*3 ½ Hour Slow Poached Bresse Chicken Leg, Sautéed Spinach, Truffle and Madeira Sauce*

**One Chicken, Two Guests, Two Courses – £140**

Available at Lunch and Dinner, for up to Six Guests

Pre-Booking Essential, Strictly Limited

## A La Carte

### Entrées

#### **Demi-Douzaine d'Escargots à la Bourguignonne, Croutons au Thym £9.95**

Half a Dozen Marinated Large Burgundian Snails Baked in Parsley and Garlic Butter, Thyme Croutons

#### **Ris d'Agneau de Lait Pané au Basilic, Sauce Piperade £12.50**

Pyrenean Milk-Fed Lamb Sweetbreads coated with Basil, Roast Sweet Pepper Sauce

#### **Asperges Vertes Anglaise et Asperges Blanches d'Argenteuil, Hollandaise £13.50**

English Green Asparagus, White French Asparagus, Hollandaise

#### **Terrine de Foie Gras de Canard, Brioche £16.00**

Duck Foie Gras Terrine, Toasted Brioche

#### **Poêlé de St Jacques, Vinaigrette à l'Orange Sanguine £15.50**

Pan Fried King Scallops, Blood Orange, Ginger and Dill Dressing

#### **Quenelle de Homard et Crabe au Poisson, Bisque de Homard £16.00**

Classic Lyonnaise Fish Quenelle, White Crab Meat and Lobster and Lobster Bisque

#### **Soufflé au Fromage de Chèvre £12.50**

Goat's Cheese Souffle

### Plats

#### **Barbue Poêlé, Purée de Carottes, Fenouil Confit, Haricot, Sauce Citronnelle £29.50**

Roast Fillet of Brill, Carrot Puree, Confit Fennel, Runner Beans, Lemongrass Sauce

#### **Barigoule de Cœur d'Artichaut et Jeunes Légumes, Œuf Poché, Sauce Hollandaise £24.00**

Poached Artichoke, Baby Vegetables, Poached Egg, Hollandaise Sauce

#### **Agneau de Lait des Pyrénées au Romarin £27.50**

Roast Milk-Fed Pyrenean Lamb, Seasonal Vegetables, Rosemary Jus

#### **Porcelet Basque, Boudin Noir aux Pommes, Rognons de Veau, Madère £26.00**

Basque Suckling Pig, French Blood Sausage, Calf Kidneys, Leek and Potato Mash, Madeira Sauce

#### **Tournedos Rossini, Sauce Périgord £34.50**

Fillet of Grass-Fed Alpine Simmental Beef, Seared Fresh Foie Gras,  
Rich Truffle and Madeira Sauce, Pommes Darphin

#### **Tartare de Bœuf Simmental, Salade, Pommes Darphin £27.00**

Traditional Tartare of Hand Cut Fillet of Grass-Fed Alpine Simmental Beef Prepared Table Side  
Pan-Seared Fresh Duck Foie Gras - £7.50 supplement

### Fromages

#### **Plateau de Fromages Affinés £12.50**

Selection of Mature Cheese from our Board

### Pâtisseries

#### **Crème Brûlée à la Vanille £7.50**

Vanilla Crème Brûlée

#### **Soufflé au Grand Marnier £12.50**

Grand Marnier Souffle

#### **Tarte Tatin et Glace Vanille £9.50**

Apple Tarte Tatin, Vanilla Ice Cream

#### **Tarte Fine aux Poires, Glace Vanille £8.50**

Thin Poached Pear Tarte, Hazelnut Butter, Vanilla Ice Cream

#### **Gâteau au Chocolat, Mousseline au Cardamome et Anise, Glace au Thé Vert Matcha £8.25**

Chocolate Cake, Chocolate, Cardamom and Aniseed Mousseline, Matcha Green Tea Ice Cream

Whilst we do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen-free. Please ask a member of staff for further information on ingredients before ordering.