

Lunch Menu

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

Boudin Noir aux Pommes, Sauce Madère

French Soft Black Pudding, Caramelised Apple, Madeira Sauce

Gazpacho Andalouse

Chilled Andalusian Gazpacho

Calamars Poêlés en Persillade

Sautéed Calamari, Vegetable Juliennes, Confit Fennel

Espadon Rôti, Purée de Chou-Fleur Caramélisé

Fillet of Swordfish, Caramelised Cauliflower Puree, Green Vegetables

Tricolore de Gnocchis, Sauce Pistou

Tricolored Gnocchi, Tomato, Herb and Pistou

Suprême de Pintade Label Rouge Rôtie, Purée de Butternut, Cèleri-Rave Confit, Jus

Roast Supreme of Label Rouge Guinea Fowl, Butternut Puree, Confit Celeriac, Jus

Ile Flottante, Crème Anglaise

Floating Island, Crème Anglaise

Mousse aux Fraises, Tuile aux Amandes

Strawberry Mousse, Almond Tuile, Fresh Strawberries and Coulis

POULARDE DE BRESSE ROTIE

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

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*

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

Please be aware that wild meat and game dishes may contain traces of shot.
All prices include 20% VAT. An optional 12.5% service charge will be added to your bill

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

Quenelle de Poisson Lyonnaise, Bisque de Homard £12.50

Classic Lyonnaise Fish Quenelle, Lobster Bisque

Carpaccio d'Espadon à la Pêche et l'Orange Sanguine £14.00

Fresh Swordfish Carpaccio, Peach and Blood Orange Dressing

Tricolore de Gnocchis, Sauce Pistou £9.50

Tricolored Gnocchi, Tomato, Herb and Pistou

Saumon d'Ecosse Fumé, Coupé à la Minute, Garniture Traditionnelle £13.50

Scottish Smoked Salmon, Hand Carved at the Table, Traditional Garnish

Terrine de Foie Gras de Canard, Brioche £16.00

Duck Foie Gras Terrine, Toasted Brioche

Plats

Raviole de Légumes d'Été aux Girolles £23.50

Summer Vegetable and Ricotta Raviolo, Golden Chanterelle Mushrooms

Filet de Dorade, Façon Aioli, Ratatouille, Fleurets de Légumes £24.50

Roast Fillet of Sea Bream, Aioli, Ratatouille, Vegetable Florets

Risotto Nero aux Noix de St Jacques et Calamars £29.00

Seared Scallops, Black Risotto and Calamari

Agneau de Lait des Pyrénées, Gratin Dauphinoise et Légumes de Saison £27.50

Roast Milk-Fed Pyrenean Lamb, Dauphinoise Potato, Rosemary Jus

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

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

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.