

## 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

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### **Filet de Dorade, Façon Aïoli, Ratatouille, Fleurets de Légumes**

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

### **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

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### **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*

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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

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

#### **Ravioles de Légumes d'Eté aux Girolles £23.50**

Summer Vegetable and Ricotta Raviolo, Golden Chanterelle Mushrooms

#### **Espadon Rôti, Purée de Chou-Fleur Caramélisé £26.00**

Fillet of Swordfish, Caramelised Cauliflower Puree, Seasonal Vegetables

#### **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.