

DINNER MENU

STARTERS

BOUQUET SHRIMP COCKTAIL Cocktail sauce	£8. ⁵⁰
AUBERGINE CONFIT IN BALSAMIC Buffalo mozzarella	£7. ⁵⁰
BUTTERNUT SQUASH SOUP Chestnuts, Hon Shimeji mushrooms	£8. ⁵⁰
OCTOPUS SALAD Aubergine caponata	£12. ⁵⁰
FOIE GRAS TERRINE Fig chutney	£12. ⁵⁰
BEETROOT SALAD Baby spinach, buffalo ricotta	£9. ⁵⁰
ARTICHOKE AND AVOCADO SALAD Olive oil and lemon juice	£8. ⁵⁰
TUNA TARTARE Avocado, Japanese dressing	£12. ⁵⁰
CHICKEN LIVER TERRINE Beetroot chutney	£7. ⁰⁰
MARINATED RED PEPPER Anchovies, parmesan, toast	£8. ⁵⁰
HOMEMADE SALMON GRAVLAX Marinated beetroot, horseradish cream	£8. ⁵⁰
DORSET CRAB SALAD Fresh herbs, orange basil dressing	£12. ⁵⁰

FRESHLY BAKED BREAD £2.00 (per person)
Normandy butter and A L'OLIVIER
Cold pressed Lubéron olive oil

SAMPLE MENU ONLY.
ITEMS AND PRICES SUBJECT TO CHANGE WITHOUT NOTICE.
December 2011.

FISH / SHELLFISH

GRILLED WHOLE SEABREAM Roast figs, balsamic onions	£24. ⁵⁰
ROAST COD Artichoke, shallot confit, sundried tomato	£21. ⁵⁰
GRILLED HAND-DIVED SCALLOPS Baby chicory, girolle mushrooms, orange sauce	£19. ⁵⁰
LOBSTER RISOTTO Roast courgette, parmesan, olive oil	£27. ⁵⁰
CHARGRILLED WHOLE SEABASS Fennel confit, bouillabaisse sauce	£23. ⁵⁰

MEAT / POULTRY

VEAL SWEETBREADS, ROAST BABY POTATOES Pomme Maxime, porcini	£24. ⁵⁰
AGED BEEF Tournedos Rossini Foie gras, truffle sauce	£28. ⁵⁰
12oz GRILLED AMERICAN DRY AGED NY STEAK Roast garlic, bone marrow	£36. ⁵⁰
SUCKLING PORK SHOULDER Grilled apple	£24. ⁵⁰
ROAST RACK OF LAMB Garlic confit, watercress, thyme jus	£27. ⁰⁰
ROAST FILLET AND CONFIT LEG OF DUCK Polenta, roast fig	£24. ⁵⁰
CHARGRILLED CÔTE DE BOEUF (For 2 people) Rocket, roast potato	£46. ⁰⁰

TASTING MENU

FIVE COURSES (Per person)	£50. ⁰⁰
WITH MATCHING WINE (Per person)	£75. ⁰⁰

Available to the entire table only.
Please ask for more details.

LES COCOTTES

ROAST CORN FED CHICKEN Autumn vegetables	£19. ⁵⁰
TRADITIONAL FISH PIE Prawns, salmon, haddock, leek and frisée salad	£16. ⁵⁰
PORCINI RISOTTO Parmesan, pea shoots	£19. ⁵⁰

SIDE DISHES

GREEN BEANS	£4. ⁹⁰
ROAST BABY POTATOES	£4. ⁹⁰
BRAISED CARROTS	£4. ⁹⁰
GRATIN DAUPHINOIS	£4. ⁹⁰
SAUTEED GARLIC SPINACH	£4. ⁹⁰
FRENCH FRIES	£4. ⁹⁰

SAUCES

PEPPER	£2. ⁵⁰
BORDELAISE	£2. ⁵⁰
BÉARNAISE	£2. ⁵⁰
HOLLANDAISE	£2. ⁵⁰

A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT the current rate.

For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask for the manager