



SET MENU

(FROM 5:30PM – 7:00PM)

2 COURSES £16.95
3 COURSES £19.95

STARTERS

TUNA TARTARE

Avocado, Japanese dressing

CHICKEN LIVER TERRINE

Fig chutney

MARINATED RED PEPPER

Boquerones, parmesan, toast

MAINS

SILVER MULLET

Artichoke, shallot confit, sundried tomato

BRAISED PORK CHEEK

Brussel sprouts, lardons, pecan nuts

TUNA STEAK

Peas, fava beans, balsamic

DESSERTS

SEMIFREDDO

Vanilla ice cream, coffee granite, chantilly

CHOCOLATE PANNACOTTA

Vanilla sauce

RHUBARB MACAROON

Strawberry sorbet

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

A discretionary service charge of 12.5% will be added to your bill.

All prices are inclusive of VAT at the current rate.

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

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