

4 COURSE MENU & CHAMPAGNE COCKTAIL £50

CHAMPAGNE COCKTAIL

Bellini • Kir Royale • St Germain Royale • French Revolution
French 75 • Champagne Cocktail • Aperol Spritz



TOMATO & MOZZARELLA

DUCK LIVER PARFAIT



MEDITERRANEAN FISH SOUP rouille, croutons and gruyere

TIAN OF CRAB & AVOCADO coriander and lime dressing

ASPARAGUS TEMPURA hollandaise v

ROASTED BUTTERNUT SQUASH & SPINACH SALAD

cherry tomato, cucumber, kalamata olives and toasted sunflower seeds pb

GRILLED GOATS' CHEESE roasted red pepper, rocket, balsamic dressing and pine nuts v

QUINOA FALAFEL avocado tahini pb



SEAFOOD LINGUINE king prawns, mussels, clams, cherry tomatoes, chilli and spinach

SEA BASS FILLET french beans, cherry tomatoes, black olives & basil pesto

WILD MUSHROOM RISOTTO truffle oil and crème fraiche v

ISRAELI COUSCOUS mediterranean vegetables and tomato sauce pb

BREADED CHICKEN MILANESE truffle mayo and fried egg,
with a rocket, artichokes, preserved lemon & reggio cheese salad

8OZ FILLET STEAK wild mushroom, roast cherry vine tomato and dauphinoise potatoes



CLASSIC CREME BRULEE

APPLE TARTE TATIN cinnamon ice cream

VALRHONA CHOCOLATE TART chantilly cream

STICKY TOFFEE PUDDING vanilla ice cream

SELECTION OF ICE CREAM OR SORBET in a tuille basket

FRENCH CHEESE BOARD (SUPPLEMENT £5)

Comte • Saint Maure • Fourme D'ambert & Munster with quince jelly & celery

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

Please notify a member of staff if you have an allergy or ask for further allergen information.