



London Restaurant Festival Menu

Foie gras ballotine

Duck foie gras ballotine, fig chutney, homemade brioche

Saumon fumé

London oak smoked salmon, condiments, Melba toast

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Fromage de chèvre

Poitou goats' cheese pastry parcel, pepper piperade, basil dressing

Choux Fleur

Crème Dubarry, cauliflower velouté, shaved black truffle, croutons

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Passion fruit sorbet

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Loup de mer

Seared fillet of sea bass, chive pomme purée, Scottish mussels, samphire, smoked sun-dried tomatoes

Cuisse de lapin

Braised French rabbit leg, spring vegetable jardinière, creamy tarragon sauce

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Crème brûlée

Vanilla crème brûlée, lemon madeleines

Fondant au chocolat noir

Warm dark chocolate fondant, pistachio ice cream

5 courses 45.00 per person

Before ordering please speak to our staff about any food allergies and intolerances

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne illness.

A discretionary 12.5% service charge will be added to your bill. All prices include VAT A cover charge of 2.00 per person will be added to your bill

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