



STAR DEAL MENU

Three courses, tea/coffee and a glass of bubbles £30
Available daily for lunch and dinner (dishes may vary)

STARTER

CHARCUTERIE DU JOUR

Chef's selection

SALADE DE TOMATES

Baby gem, confit tomato, Pecorino cheese
tomato vinaigrette

VELOUTÉ DE CHOU-FLEUR

Cauliflower velouté, smoked eel & parsley

MAIN COURSE

COQUELET

Grilled baby chicken, bell pepper stew
sauce Diable

CABILLAUD

Olive oil poached cod, smoked potato fondant
mussels & saffron broth

VOL-AU-VENT DE LÉGUMES

Glazed vegetables, puff pastry nest
classic chicken creamed sauce

DESSERT

LE SOUFFLÉ

Chef's creation

CITRON-NOISETTE

Lemon sponge, hazelnut praline & lime coulis

RHUBARBE ET FRAMBOISE

Roasted rhubarb, raspberry & ginger gel
white chocolate ganache

CHOCOLAT-CHOCOLAIT

Chocolate tart, milk chocolate ganache,
brownie, cacao crumble & ice cream

GATEAU BASQUE

Traditional Basque cake, vanilla ice cream
pear & cardamom compote

CAFÉ GOURMAND

Financier pistachio, mini lemon tart
chocolate moelleux

MADELEINES

ASSORTIMENT DE MACARONS

GLACES ET SORBETS

LE FROMAGE DU JOUR (£3 supp/ £8 extra course)

if you have any dietary requirements, we have detailed allergen information on all main items. kindly note that our dishes are not produced in an entirely allergen free environment.