



Mother's Day Menu 2020

3 courses for 47.00

.....Starters.....

- Saumon fumé** – London oak-smoked salmon, condiments, Melba toast
Crevettes – Six cold prawns, mayonnaise, lemon
Huîtres – Six Colchester rock oysters, condiments, lemon
Crabe – Hand-picked South Devon cock crab salad, avocado guacamole, Melba toast
Tortellini – Black truffle and ricotta tortellini, Parmentier espuma, sage, croutons, parmesan v
Foie de canard – Duck liver ballotine, fig chutney, homemade brioche
Escargots de Bourgogne – Burgundian 'Petits Gris' snails, garlic and parsley butter
Fromage de chèvre – Poitou goats' cheese parcel, pepper piperade, honey and basil dressing v
Tartare de betterave – Beetroot tartare, raspberry, mango yolk, black truffle, pumpkin seeds vG

.....Main Courses.....

- Faux-filet** – Roasted dry-aged Sirloin, Yorkshire pudding, roasted vegetables, red wine sauce
Souris d'agneau – Garlic and rosemary slow cooked lamb shank, pomme purée, spring onions
Cuisse de lapin – Red wine braised rabbit leg, mushrooms, baby onions, lardons, red wine sauce, Belle de Fontenay potatoes
Côte de veau – Rose veal cutlet Vallée d'Auge, creamy wild mushroom and green apple, wilted spinach
Raie – Whole skate wing on the bone, Grenobloise butter, new potatoes
Cabillaud - Roasted Shetland cod, pomme purée, mussels, samphire, smoked sun-dried tomatoes, fish velouté
Semoule de blé – Couscous, spiced root vegetable, sauce vierge, coriander vG
Saumon – Grilled cherry-smoked Atlantic salmon fillet, heritage beetroot, cucumber, confit lemon, teriyaki dressing
Risotto – Spring black truffle and wild mushroom risotto, smoked celeriac purée, parmesan crisp vG or v

.....Side Dishes.....

- Roasted root vegetables 4.50, Extra fine green beans 6.00,
Gratin Dauphinois 5.00, Pommes frites 5.00, Crisp leaf salad 4.50, Rocket and parmesan salad 5.50

.....Desserts.....

- Sélection de fromages** – Beillevaire selection of four French farmhouse cheeses, Williams pear chutney
Fondant au chocolat – Warm dark chocolate fondant, pistachio ice cream
Ananas et passion – Vanilla poached pineapple, passion fruit espuma, sorbet vG or v
Brownie – Dark chocolate brownie, turmeric and coconut sorbet vG
Rhubarbe – Poached Yorkshire rhubarb, vanilla yoghurt, blood orange sorbet, lemon meringue, timut pepper
Tarte Tatin – Caramelised warm apple tart, crème fraîche or vanilla ice cream
Crème brûlée – Vanilla crème brûlée, lemon madeleines
Pomme – Caramelised apple, cinnamon and ginger bread mousse, salted caramel

V: Vegetarian dish - VG: Vegan dish

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

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

A discretionary 12.5% service charge will be added to your bill. All prices include VAT.