

le salon privé

RESTAURANT & PRIVATE DINING



le salon privé

À LA CARTE MENU

les hors d'oeuvres

Haricot blanc veloute', kings prawn & fine herbs oil	6.90
Escargots de bourgogne, garlic & parsley butter 6/12 (n)	9.00/14.00
Seared scallops, peas purée, black pudding & crispy pancetta	11.50
Salted cured duck foie gras, orange compote & amaretto jelly (n)	11.90
6 malden rock oysters, shallot vinegar & rye bread	13.95
Twice baked gruyère soufflé, lamb's lattuce, radish & grapes (v)	8.70
Roast quail salad, hazelnuts & raspberry vinaigrette (n)	8.90
Poached skate, fennel & caper dressing	9.00
Crispy poach eggs, shaved asparagus & french beans (v)	7.50

les plats principaux

Vegetable tagine & cous cous (v)	15.95
Daube de boeuf a la bourguignon pomme purée & gremolata	18.95
Roast monkfish, braised endive & tarragon sauce	20.50
Grilled south lemon sole, tartar sauce & frites	21.50
Veal sweetbread, apple purée, escargot & caper butter	22.95
Roast lamb rump, baby artichoke & red pepper couli	19.50
Pan fried beef fillet, pomme pont neuf & asparagus / pan fry foie gras 5.00 suppl.	27.50
Roast wood pigeon, sweede purée, pearl onion & ancient mustard sauce	19.95
Pan fried hake, ratatouille & bouillabaisse sauce	18.00

side orders

New potatoes, Sautéed spinach, Sprouting broccoli, Haricots verts, Pomme frites	3.50
Gratin dauphinoise, Mix vegetables, Green/mix salad	4.25

le salon privé sharing dishes

12 malden rock oysters, shallot vinegar & rye bread	27.00
28 day aged châteaubriand, french beans, roast bone marrow, pomme frites & red wine jus	59.00

MENU DU JOUR

Available for lunch Tuesday – Saturday, dinner Tuesday – Thursday from 6pm to 7pm
2 courses £16.50 | 3 courses £20.00
Please ask to view the separate menu.

Vegetarian menu is available on request

ALL PRICES ARE INCLUSIVE OF 20% VAT
A 12.5% DISCRETIONARY SERVICE CHARGE WILL BE ADDED
IF YOU HAVE ANY ALLERGY, PLEASE NOTIFY YOUR WAITER PRIOR PLACING THE ORDER