

le salon privé
RESTAURANT & PRIVATE DINING



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BRUNCH MENU

BOTTOMLESS VIRGIN BLOODY MARY

les hors d'œuvres

Soupe à l'Oignon & gruyère crouton
Moules Marinière
Eggs Benedict-Florentine-Royale
Red wine poached pear, Roquefort, endives & walnut salad (v)
Smoked skipper, poached egg & hollandaise sauce
Baked Camembert with condiments (for two person) £5.00 suppl.
Fried whitebait & chilli mayo
Quinoa & roast root vegetables salad

les plats principaux

Cod tempura, tartar sauce & frites
Roast rib of beef, Yorkshire pudding & horseradish sauce (£2.50 suppl. Sundays only)
Pearl Barley mushroom risotto
Coq au vin
Aged Hereford beef rump, peppercorn sauce & frites
Fried hens eggs, chorizo, avocado, Alsace bacon & frites

side orders

Spinach, Dauphinoise, Green beans, New potatoes, Frites
Tenderstem Broccoli, Mix/Green salad
3.25

les desserts

Apple & berries crumble with crème anglaise
Hot chocolate pot with preserved cherries
Selection of three farmhouse French cheese £2.00 suppl.
Blood orange sorbet

2 courses £19.50 | 3 courses £25.00

This menu is available Saturday and Sundays only from 12-4pm.

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