



le salon privé
RESTAURANT & PRIVATE DINING



Menu' du Jour

LE SALON PRIVE

les hors d'oeuvres

Cauliflower velouté & tapenade sauce
Poached mackerel & heirloom beetroot
Red wine poached pear, Roquefort, endives & walnuts (n)(v)
Warm pork belly, saffron apple purée & pumpkin
Baby octopus à la provençale
Roasted leeks, sesame seeds & crème fraîche

les plats principaux

Butternut squash timbale, couscous galette & parmesan sauce (v)
Coq au vin
South Coast whole plaice, caper sauce
Pan fried seabream, bok choy & anchovy beurre blanc
Hereford beef rump, balsamic braised shallots & madeira jus
Châteaubriand for 2, bone marrow & pommes frites **(supp. £15pp)**

side orders

New potatoes, Sautéed spinach, Haricots verts, Pomme Frites 3.25
Gratin dauphinoise, Mixed vegetables, Green/mixed salad 4.25

les desserts

Selection of farmhouse cheeses, chutney & walnut bread (n) **(£2.00 suppl.)**
Tarte fine aux pommes & cinnamon ice cream
Chocolate terrine & walnuts (n)
Pear & saffron sorbet

2 courses £16.50 | 3 courses £20.00

Available lunch Tuesday - Saturday, dinner Tuesday - Thursday from 6pm to 7pm

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