



le salon privé
RESTAURANT & PRIVATE DINING



Menu' du Jour

LE SALON PRIVÉ

les hors d'oeuvres

Peas soup, mint oil & cream fraiche
Sweet & Sour sardines, onion & raisin
Red wine poached pear, Roquefort, endives & walnuts (n) (v)
Quail with his egg & pulse salad
Moules a la Provencale
Broad beans puree & summer vegetables panache

les plats principaux

Parsley rice galette & ratatouille (v)
Duck leg confit, kohlabi puree & roasted plums
Lime scented mackerel, fennel & citrus sauce
Grilled place & lemon capers sauce
Hereford beef rump, caramelized onion & pancetta
Châteaubriand for 2, bone marrow & pommes frites (supp. £15pp)

side orders

New potatoes, Sautéed spinach, Haricots verts, Pomme Frites 3.50
Gratin dauphinoise, Mixed vegetables, Green/mixed salad 4.25

les desserts

Selection of farmhouse cheeses, chutney & walnut bread (n) (£2.00 suppl.)
Prune & almond tart (n)
Elderflower pannacotta & strawberry compote
Pineapple & mint sorbet

2 courses £16.50 | 3 courses £20.00

**Available Tuesday to Saturday for Lunch & Dinner
Excluding Friday & Saturday Evenings**

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