



le salon privé
RESTAURANT & PRIVATE DINING



Menu' du Jour

LE SALON PRIVÉ

les hors d'oeuvres

Soupe a L'Oignon & gruyere crouton
Mackerel escabèche, pickled vegetable & chilli jam
Red wine poached pear, Roquefort, endives & walnuts (n) (v)
Veal terrine & kumquat
Crayfish & avocado salad
Red onion & goat cheese tart (v)

les plats principaux

Pearl barley "risotto" rocket pesto & aubergine timballe (v)
Duck leg confit, grape & honey sauce
Fine herb crusted plaice, broccoli cream & pepper sauce
Hereford beef rump, truffled celeriac & frites
Pan fried skate, samphire & caper sauce
Châteaubriand for 2, bone marrow & pommes frites (supp. £10pp)

sid orders

New potatoes, Sautéed spinach, Haricots verts, Tenderstem Broccoli, Pommes frites 3.25
Gratin dauphinoise, Green/mix salad 4.00

les desserts

Selection of farmhouse cheeses, chutney & walnut bread (n) (£2.00 suppl.)
Ile flottante
Hot chocolate pot with berry compote
Blood orange sorbet

2 courses £20.00

Available lunch Tuesday - Friday, 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