



*le salon privé*  
RESTAURANT & PRIVATE DINING



# Menu' du Jour

LE SALON PRIVE

## les hors d'oeuvres

Haricot blanc veloute' & fine herbs oil  
Marinated gurnard, shaved fennel & caper dressing  
Red wine poached pear, Roquefort, endives & walnuts (n)(v)  
Chicken galantine, pickled red onion & anchovies dressing  
Moules Mariniere  
Crispy poached eggs, asparagus & french beans

## les plats principaux

Vegetables tagine & cous cous (v)  
Grilled pork neck, roast sweede & chimichurri sauce  
Pan fried seabream, braised endive & tarragon sauce  
Duo of cod & ratatouille  
Hereford beef rump, balsamic braised shallots & Madera jus  
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.**)  
Banoffee tart  
Hazelnut & Zabaglione parfait  
Strawberry & basil 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