



*le salon privé*  
RESTAURANT & PRIVATE DINING



# Menu' du Jour

LE SALON PRIVE

## *les hors d'oeuvres*

Pea soup, crème fraiche & lobster oil  
Nicoise salad  
Red wine poached pear, Roquefort, endives & walnuts (n)(v)  
Veal terrine & kumquat  
Sauté de fruits de mer a la mariner  
Fennel tart au fine & vierge sauce

## *les plats principaux*

"Venere" rice galette, ratatouille & tomato (v)  
Lapin a' la mutarde  
South Coast whole plaice, caper sauce  
Hereford beef rump, truffled parsnip & madeira jus  
Châteaubriand for 2, bone marrow & pommes frites (supp. £10pp)  
Pan fried seabream fillet & mussel ragu

## *side orders*

New potatoes, Sautéed spinach, Haricots verts, Pomme Frites 3.25  
Gratin dauphinoise, Asparagus, Mix vegetables, Green/mix salad 4.25

## *les desserts*

Selection of farmhouse cheeses, chutney & walnut bread (n) (£2.00 suppl.)  
Melba Peach (n)  
Chocolate pot & rhum cherry  
Raspberry sorbet

**2 courses £16.50 | 3 courses £20.00**

**Available lunch Tuesday - Saturday, dinner Tuesday - Friday 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