



*le salon privé*  
RESTAURANT & PRIVATE DINING



# Menu' du Jour

LE SALON PRIVE

## *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)

## *side 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 £16.50 | 3 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