



*le salon privé*  
RESTAURANT & PRIVATE DINING



# le salon privé

## SUNDAY MENU

### *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*

Roast rib of beef, duck fat potato, mix vegetables & yorkshire pudding (**£2.00 suppl.**)  
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 & Maida jus

### *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 French farmhouse cheeses, chutney & walnut bread (n) (**£2 suppl.**)  
Lemon posset & rhubarb compote (n)  
Hazelnut & Zabaglione parfait  
Strawberry & basil sorbet

**2 courses £19.50 | 3 courses £25.00**

**This menu is available Saturday and Sundays only from 12-4pm.**

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