



le salon privé
RESTAURANT & PRIVATE DINING



le salon privé

TOP TABLE MENU

les hors d'œuvres

Soupe à l'Oignon & gruyère croustillon
Poached skate, pickled potato & chilli mayonnaise
Red wine poached pear, Roquefort, endives & walnuts (v)
Smoked ham hock terrine, quince & pickles
Pumpkin & goat's cheese strudel
Moules Marinées

les plats principaux

Pearl barley risotto mushroom & crispy poach egg (v)
Grilled Poussin, rosemary jus
Pan fried seabream, confit fennel & black olive sauce
Hereford beef rump, red onion compote & frites
Pan fried mackerel fillet, swede purée, capers sauce
Chateaubriand for 2, bone marrow & pommes frites (suppl. £10pp)

side orders

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

les desserts

Selection of farmhouse cheeses, chutney & walnut bread(n) (£2.00 suppl.)
Apple and berries crumble with anglaise sauce (n)
Hot chocolate pot with preserved cherries
Blood orange sorbet

3 Courses £30 per person

Valid everyday upon request

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