



LE SALON PRIVÉ

RESTAURANT & PRIVATE DINING

À LA CARTE

LES HORS D'OEUVRES

Tomato soup, Burrata cream & basil dauphin	7.50
Escargots de bourgogne, garlic & parsley butter 6/12 (n)	9.50/18.00
Pan fried red mullet, golden beetroot, broad beans, horseradish & bisque vinaigrette	10.50
Rabbit & Foie Gras terrine, apricot chutney and brioche	12.90
6 Malden rock oysters, shallot vinegar & rye bread	15.95
Twice baked gruyere & summer truffle soufflé a' Le Salon Prive' (v)	11.70
Hare & truffle pithivier with French beans salad	10.90
Deep fried duck egg, roast peppers, olives & aged balsamic (v)	8.95

LES PLATS PRINCIPAUX

Stuffed Courgette a la Provençal, basil puree' & fried polenta (v)	15.95
Confit duck leg, sweet potato & cherries	19.95
Veal sweetbread, shallots puree', shrimps & capers sauce	26.50
Roast lamb saddle, stuffed piquillo peppers & boulangère potato	24.50
Whole grilled Lobster, peppers & frites	32.00
Whole Lemon Sole A' la' meunière & pomme frites	24.50
Roasted monkfish, broccoli puree', Romanesco & saffron and shellfish broth	22.95

SIDE ORDERS

Sautéed spinach, Sprouting broccoli, Haricots verts, Pomme frites	4.00
Gratin dauphinoise, Pomme puree'	4.75

LE SALON PRIVÉ SHARING DISHES

12 malden rock oysters, shallot vinegar & rye bread	30.00
28 day aged Châteaubriand, haricots verts, roast bone marrow, pomme frites & red wine jus	65.00

MENU DU JOUR

AVAILABLE TUESDAY TO SATURDAY LUNCH & DINNER
EXCLUDING FRIDAY & SATURDAY EVENINGS

Lunch: 1 Main Course £14.50 - 2 courses £18.50 - 3 courses £22.50

Dinner : 1 Main Course 16:50 - 2 courses 21.50 - 3 courses £27.00

Please ask to view the separate menu.

Vegetarian menu is available on 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