



LE SALON PRIVÉ

RESTAURANT & PRIVATE DINING

MENU 'DU JOUR

LES HORS D'OEUVRES

- Tomato soup & burrata cream (v)
- Pan Fried Mackerel, beetroot & bisque vinaigrette
- Red wine poached pear, Roquefort, endives & walnuts (n)(v)
- Chicken liver parfait, apricot chutney & brioche (n)
- Deep fried duck egg, roast pepper & aged balsamic (v)

LES PLATS PRINCIPAUX

- Stuffed courgette a' la' Provencal, Basil puree' & fried polenta (v)
- Roast pork fillet, boulangère potato & borlotti beans
- Pan fried pollock, broccoli puree' & shellfish ragout
- Pan fried skate wings, roast leek & shrimps butter sauce
- Aged beef sirloin, ratatouille & sauce Vierge
- Chateaubriand for 2, bone marrow & pommes frites (supp. £15pp)

SIDE ORDERS

- Sautéed spinach, Sprouting broccoli, Haricots verts, Pomme Frites 4.00
- Gratin dauphinoise 4.75

LES DESSERTS

- Selection of farmhouse cheeses, chutney & walnut bread (n) (£2.00 suppl.)
- Cocoa frangipane & banana tart (n)
- Vanilla pannacotta, strawberry compote and basil Chantilly
- Cardamom infused cantaloupe melon sorbet

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

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

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