

Please note that these menus are subject to change, and are only available for large groups (tables of 8 or more)

£55 set-menu

To Start

Mixed olives
Bread & butter
Baked St Marcellin, truffle honey
Cheese beignets, onion confit
Charcuterie selection

A Selection To Share

Moules marinière Sea bream crudo, grapefruit, chili basil oil

Dry aged beef Chateaubriand, peppercorn sauce Baby Chicken, grenobloise sauce

Frites & béarnaise
Red and green lettuce, chives, lemon dressing

Selection Of Three Cheeses extra £16

Puddings

Passion Fruit vacherin Crème Brulée

£65 set-menu To Start

Mixed olives
Bread & butter
Baked St Marcellin, truffle honey
Pickled anchovies, olive oil, espelette pepper
Cheese beignets, onion confit
Charcuterie selection

A Selection To Share

Sea bream crudo, grapefruit, chili basil oil Whole Brill, capers, olives, lemon, trout roe, sauce Dugléré Green bean salad, mimolette cheese, shallots, walnut dressing

Roasted lamb rump, merguez, pomme purée, black olives, lamb jus Gnocchi, brown butter, fresh herbs, pangrattato, mixed vegetable Dry aged beef Chateaubriand, peppercorn sauce

Selection Of Three Cheeses extra £16

Frites & béarnaise
Red and green lettuce, chives, lemon dressing

Puddings

Passion Fruit vacherin Kouign-amann tiramisu

All our dishes may contain nuts. Game dishes may contain shot. Please advise us of any allergies you have.

Please note that a discretionary 15% service charge will be added to your bill.