



£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 marinières
Burnt Amber Jack, dill oil, pickled radish

**Côte de boeuf, beurre café de Paris, sauteed green beans
persillade, frites Extra £90**

Dry aged beef Chateaubriand, peppercorn sauce
Roasted baby Chicken, parsley lemon jus

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
Cheese beignets, onion confit
Charcuterie selection
Steak Tartare

A Selection To Share

Moules marinières
Stonebass Bouillabaisse

**Côte de boeuf, beurre café de Paris, sauteed green beans
persillade, frites Extra £90**

Roasted baby Chicken, parsley lemon jus
Roasted lamb rump, merguez, pomme Anna, black olives lamb jus
Heritage tomatoes, Stracciatella, pickled red onions, basil, parsley oil

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

Selection Of Three Cheeses extra £16

Puddings

Passion Fruit vacherin
Kouign-amann tiramisu