

Blanchette

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 marinières
Sea bream crudo, grapefruit, chili basil oil

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

Dry aged beef Chateaubriand, peppercorn sauce
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
Pickled anchovies, olive oil, espelette pepper
Cheese beignets, onion confit
Charcuterie selection

A Selection To Share

Moules marinières
Whole Plaice, crab beurre blanc, pickled anchovies

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

Baby Chicken, parsley lemon jus
Roasted lamb rump, merguez, pomme purée, black olives lamb jus
Roasted butternut squash, labneh, red chicory,
tomatoes and grilled red peppers

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

Selection Of Three Cheeses extra £16

Puddings

Passion Fruit vacherin
Kouign-amann tiramisu