



In partnership with



Salt cod brandade, piquillo peppers and quail eggs
Ballotine of confit rabbit, pickled vegetables
Velouté of button mushrooms, summer truffle cream

Slow cooked rib, slow roasted onions, salsa verde (£5 supplement)
Roast cod, ragout of beans, chorizo sausage, soft herbs
Hand rolled pasta, baby onions, peas and broad beans, fried sage

Iles flottantes, pink praline, crème Anglaise
Rich chocolate cheesecake, honeycomb and coffee ice cream
Fourme D'Ambert, Carr's Water biscuits, grapes

2 courses £22.00 with a glass of Laurent-Perrier

All prices are inclusive of VAT.
A discretionary 12.5% service charge will be added to your bill
Please be aware that some dishes may contain nut traces.
If you have any specific allergies, please inform a manager immediately.
This is a sample menu and subject to change.

08.10.2014