



# PLATEAU

## STARTERS

Chilled tomato soup, olive oil and basil VG

Salt cod beignets, saffron aioli

Heritage tomato salad, caramelised goats' cheese and watercress

Ham hock terrine, leaf salad, fruit chutney

## MAINS

Classic choucroute, slow braised pork belly, morteau sausage, Alsace cabbage

Fresh tagliatelle with arrabbiata sauce VG

Roast Chicken supreme, fricassée of sweetcorn, mushrooms and baby onions

Pan fried seabream, crushed new potatoes, sorrel beurre blanc

## SIDES

Extra fine green beans — 4.00      Buttered new potatoes — 4.00

Pommes frites — 4.00      Mixed leaf salad — 4.00

## DESSERTS

Summer berry Pavlova, vanilla Chantilly

“Vegan” chocolate crème brûlée, fresh raspberries

Ice-cream and sorbets

Selection of 2 French artisan cheeses, fruit chutney, crackers

**2 courses £20.00**

**including a glass of wine**

**Evening  Standard**

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 or require vegetarian options, please inform a manager immediately