



Amuse-bouche

SALSIFI

Salsify baton, cream & caviar

Entrées

ASPERGES BLANCHES

White asparagus salad, beetroot hummus & crisps, micro leaves, lime & pine nuts dressing

OR

CREVETTES

Sautéed Tiger prawns, pappardelle, seaweed & bisque, onion crisp & aioli

OR

FOIE GRAS +£5

Foie gras terrine, red cabbage confit, cider vinegar, Granny Smith & walnuts

OR

VOLAILLE

Chicken & liver fricassée, mushrooms "Pithivier", baby spinach & truffle cream

Plats

DORADE

Seabream, tomato & aubergine chutney, crunchy oyster & coriander

OR

RISOTTO

Comté & mushrooms risotto, crispy cheese ravioli, tarragon cream, micro leaves

OR

AGNEAU

Slow cooked lamb shoulder pastilla, dry fruits & nuts, mix leaves & spicy semolina

OR

BOEUF + £7

Fillet of beef, Sichuan bearnaise, galette potato, spring onion & sesame ragu.

Dessert

MILLE FEUILLE A DEUX

Millefeuille, raspberries, vanilla cream

£55