



Sunday Menu

Starters

Burrata v / vg

Buffalo milk burrata, Rhone-Alps grown heritage tomatoes, basil pesto, black olive oil

Fromage de chèvre v

Poitou goats' cheese pastry parcel, pepper piperade, honey and basil dressing

Poulpe

Teriyaki glazed octopus, houmous, confit lemon, chorizo and chickpea salad, coriander dressing

Saumon fumé

London oak-smoked salmon, condiments, Melba toast

Tartare de chevreuil

Venison tartare, 64°C egg yolk, hazelnut, Granny Smith, autumn black truffle

Ballotine de canard et lapin

Rabbit and duck liver ballotine, gribiche sauce, French bean salad, sourdough toast

Escargots de Bourgogne

6 Burgundian Petits Gris snails, garlic and parsley butter

Huitres

6 Scottish Cumbrae Rock No 3, mignonette, lemon

Crevettes bouquet

6 Bouquet prawns, homemade mustard mayonnaise

Should you have any allergies or intolerances, please speak to your waiter before ordering.

Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes.

Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. Adults need around 2000 kcal a day. A discretionary 15.00% service charge will be added to your bill. All prices include VAT. A cover charge of 2.00 per person will be added to your bill



Main Courses

Les rotisseries du Coq d'Argent

40 days dry-aged Angus Hereford Sirloin
Alan Barrow Brook Street Farm leg of lamb
French whole cornfed baby chicken

All roasts are served with Yorkshire pudding, red wine jus, root vegetables and roast potatoes

Daurade

Seared fillet of sea bream, Devon white crab and prawn risotto, American sauce

Truite

Grilled sea trout, parsnip purée, tender stem broccoli, red chilli, cauliflower, beurre blanc

Souris d'agneau

Rosemary and garlic slow cooked lamb shank, pomme purée, spring onions

Cheeseburger

Coq d'Argent bacon cheeseburger, spicy sauce, pickles, pomme frites

Quasi de veau

Slow-cooked Italian Rose veal rump, truffle puree, Granny Smith, morel sauce

Tarte au Comté v

Comté cheese tart, leek compote, Granny Smith, lamb's lettuce, black truffle dressing

Aubergine v / vg

Miso glazed Japanese aubergine, courgette gremolata, coconut yoghurt, burnt red pepper purée

.....To Share.....

Bar 10.00 supplement p.p.

800g Whole roasted Corsica sea bass on the bone, beurre blanc, new potatoes – for two

.....Side orders.....

Mixed leaf salad 6.00
Extra fine green beans 8.00

Mixed heritage tomatoes 6.50
Mash potato 7.00

Pommes frites 7.00
Gratin dauphinois 7.00

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Desserts

Fraicheur d'ananas

Vanilla poached pineapple, mango, passion fruit espuma, mango sorbet

Pomme

Caramelised apple, cinnamon and gingerbread mousse, salted caramel

Tarte Tatin

Caramelised warm apple tart, crème fraîche or vanilla ice cream

Fondant au chocolat noir

Warm dark chocolate fondant, pistachio ice cream

Tarte au citron

Classic baked lemon tart, meringue, raspberry and lychee sorbet

Glaces et sorbets

3 Homemade ice creams or sorbets

Selection de fromages

Beillevaire French farmhouse cheeses, Williams pear chutney

Crème brûlée

Vanilla crème brûlée

2 courses 35.00 / 3 courses 40.00

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