



Menu d'Été

Starters

CHICKEN TOM YUM BROTH chilli and coriander	6.00
TIAN OF DEVON CRAB AND AVOCADO with tomato and basil mayonnaise	7.00
ENGLISH ASPARAGUS (hot or cold) Hollandaise or vinaigrette	6.00
SEARED TIGER PRAWN chilli, garlic and lime	9.00
SEARED FOIE GRAS apple compote, Muscat raisins, toasted brioche	10.00

Salads

CAESAR SALAD with char grilled chicken	6.00 / 10.50
with seared tiger prawns	7.00 / 14.00
NAPOLITAN BUFFALO MOZZARELLA SALAD avocado, plum tomato, basil and aged balsamic	6.00 / 9.00
SEARED TUNA SALAD mixed greens, grapefruit and extra virgin olive oil dressing	7.00 / 12.00

Fish

LOBSTER POT AU FEU baby vegetables and roasted pepper tapenade	18.00
ROAST ORGANIC SALMON asparagus, crushed Jersey Royals, Hollandaise	13.00
POACHED SEA BASS langoustines, clams and vermouth sauce	18.00

Mains

CHAR GRILLED CHICKEN BREAST wild mushrooms, lime & coriander salsa	14.00
ROAST RACK OF WELSH LAMB Dauphinoise and baby vegetables	16.00
9OZ SCOTCH FILLET STEAK Portobello mushrooms, Pont-Neuf potatoes and peppercorn sauce	18.00
14OZ RIBEYE STEAK roast corn, chips and red wine jus	16.00
GRILLED SAINTE MAURE GOATS CHEESE char grilled provencale vegetables and pesto dressing	12.00

Sides all at 3.50

French fries	Jersey Royals	Wilted spinach
Mixed salad	Seasonal vegetables	Dauphinoise

Desserts

RASPBERRY CHEESE CAKE	5.00
DOUBLE CHOCOLATE SOUFFLÉ	7.00
PEACH TART TATIN WITH VANILLA ICE CREAM	6.00
THE CHEESE BOARD	8.00

All prices are inclusive of VAT. Some items may contain traces of nuts.
A discretionary service charge of 12.5% will be added to your bill.

