

2 course lunch £25

3 course lunch £31

Home-made bread and butter

To start

Soup, ask your waiter for today's soup £8 (v)

Langres espuma, poached egg, gingerbread crumb,
toast and pickles £11

Cured and smoked duck, orange blossom glaze, crispy
skin, carrot and saffron puree £11

Not quite a "soupe a l'oignon", French onion soup
croquette, espuma, chives, crispy Parma ham
(v. on request) £10

To follow

Confit lamb shoulder, choron sauce, courgette, gnocchi
a la Parisienne £20

Poulet "Chasseur", wild mushrooms, madeira reduction,
tarragon, cep Chantilly £20

Crayfish Raviolo, Nantua espuma, lettuce, broad beans,
shellfish concentrate £20

Aubergine two ways roast and caviar, vegetarian bercy
sauce emulsion, charred onion puree, pickled apple,

Please notify your server of any dietary requirements. We will adapt as best
as we can

A discretionary 10% service charge will be added to your bill.

(v)

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