

Menu

Menu served for the whole table only

Served between 18.00 and 21.15

Snails in garlic creamed sauce on sourdough

Tiger prawns tempura, ponzu & lime

Scallops, kimchi and seaweed (£4.00 supplement)

Burrata, preserved lemon, pistachios, black olives

Mushroom croquettas or/and Ham hock & cheese croquettas, red pepper ketchup

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Guinea Fowl suprême, fondant potato, fricassée of spring vegetables, cider and whole grain mustard sauce

Catch of the day

Sautéed potato gnocchi in wild mushrooms and Parmesan creamed sauce

### Main course specials

12oz Sirloin steak cooked on coal, Fine beans, chips, tarragon mustard butter (£10.00 extra)

(Recommended medium rare)

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Tonka bean crème brûlée, cherry sorbet

Chocolate mousse, miso caramel ice cream, sesame oil

Tarte du Jour

2 courses £35.00

3 courses £45.00

An optional 10% discretionary service charge will be added to your bill

