



S E T L U N C H

Two courses £25.00 per person | Three courses £30.00 per person
12-4pm

S T A R T E R S

CHILLED STRAWBERRY & TOMATO GAZPACHO

Compressed Strawberries | Tomatoes | Melon

PORK RILLETS

Slow Cooked Pork Shoulder | Cornichons | Baguette

GRILLED SARDINES

Olive Oil | Toast

M A I N S

PROVENÇAL TART

Tomatoes | Mozzarella | Basil | Red Onion | Olives | Rocket | Olive Oil

STEAK FRITES

Sirloin Steak | Parisian Green Sauce | Fries

FRESH PAPPARDELLE

Epoisse | White Wine | Shallots | Garlic Chive

D E S S E R T S

CHOCOLATE BROWNIE

Raspberry Gel | Honeycomb | Snickers Ice Cream

PASSION FRUIT CHEESECAKE

Mango Sorbet

Please be advised that all our food is prepared in an environment where allergens are present. We will take every precaution when preparing your food, but there is a risk of potential cross-contamination of allergens. Please let us know if you have any allergies or intolerances including those additional to the core 14. We are happy to provide you with any allergen information you need. All prices include VAT and a discretionary 12.5% service charge will be added to your bill