Private Dining

— Lunch 3 courses £59

— Dinner 3 courses £85

For the table	Marinated green olives, artichokes & red peppers	
	Cervelle de canut & crudités	
Hors d'œuvres	Snail, bacon & garlic 'bon bons'	*£8*
	Rillettes de Tours, cornichons & Melba toast	*£14*
	Kintyre smoked salmon, blini, crème crue & condiments	*£18*
Starters	Soupe au cresson & truffled Comté brioche	
	Boudin noir maison, hay-baked apple & celeriac	
	Ragoût of smoked haddock, scallops, mussels & gnocchi Parisienne	
	Green asparagus, crab & hollandaise au foin	*£6 supplement*
Mains	White asparagus, wild garlic & velouté de champignons de Paris	
	Saddle of rabbit, bacon & soubise	
	Cod, fennel, monk's beard & sauce rouille	
	Magret de canard, Lyonnaise sausage, chicory & kumquat	
	Côte de veau, spinach & Montpellier butter	*£6 supplement*
Sides	Bitter leaf salad	*£7*
	Cauliflower mushrooms, spinach & garlic butter	*£8*
	Pommes Sarladaises	*£8*
Cheese	Charolais *Burgundy*	
	Tomme de Barétous *Pyrénées*	*£16 or £6 supplement*
	Roquefort Papillon *Aveyron*	
Desserts	Coupe glacée - *Gariguette strawberries, sorrel granita & milk ice cream*	
	Rhubarb vacherin	
	Crêpes Suzette	
	Muscat crème caramel	
	Chocolate profiteroles	

Please inform us of any dietary requirements | Some foods may be served raw or unpasteurized | Game may contain shot | A discretionary service charge of 12.5 % will be added to your final bill