



## **La Soupe du Jour**

Soup of the day

## **Parfait de foies de volaille**

Chicken liver parfait served with homemade rustic bread and pickles

## **Salade d'Endives à la Fourme d'Ambert**

Chicory and Fourme d'Ambert Salad, Soused Walnuts, Honey and Mustard Dressing



## **Poitrine de Porc et Tartiflette**

Slow Roasted Belly of Free Range Kelmscott Pork, New Potato and Revolution Cheese Tartiflette, Pommery Mustard Cream

## **Lotte Rotie aux Haricots Coco et Jambon de Parme**

Roasted Monkfish, Coco Beans Fricassée, Spinach and Crispy Parma Ham

## **Le Parmentier Végétalien aux Patates Douces**

Vegan Cottage Pie with Sweet Potato Mash and Petite Salad



## **La Crème Brûlée à la Vanille Bourbon**

The Perch Vanilla Crème Brûlée

## **Crumble aux Pommes et Mûres**

Vegan and Wheat Free Apple and Blackberry Crumble, Green apple Granité

## **La Tarte au Chocolat Valrhona**

70% Dark Valrhona chocolate Tartlet, Coffee Chantilly and Chilled Almond Milk

## **Le Plateau de Fromages (£2 supplement)**

British and French Cheeses, Homemade Bread, Grapes and Crisp Wheat Biscuits

2 Courses: £23

3 Courses: £28

*(For your convenience, for parties of 5 or more people a discretionary service charge of 10% will be added to your bill)*