

## A la Carte

### Starters

Cream of 'Mojette' Beans, Lemon Confit and Pesto  
£9.50

Terrine of Foie Gras from 'Les Landes',  
Curry Chutney, Orange Sauce, Toasted Brioche  
£14.00

Ravioli of Snails in Chablis, Garlic Froth,  
Red Wine Jus  
£12.50

Game Terrine with Foie Gras, French Bean Salad,  
Apple Chutney, Toasted Pain Poilâne  
£14.00

Crayfish and Lobster Cannelloni with Tarragon,  
Jerusalem Artichoke Soubise, Shellfish Capuccino  
£14.50

### Fish

Fillet of Wild Sea Bass,  
Carrot and Ginger Risotto,  
Lemon and Saffron Broth  
£23.00

Pav of Halibut,  
Wild Mushroom Tempura, Celeriac Purée,  
Fondu of Leeks with Salsify,  
Morel and Vin Jaune Sauce  
£25.50

### Meat

Oven-roasted Suffolk Pheasant,  
The Leg Braised with Raisins,  
Glazed Pear, Liver Croûton,  
Bread Sauce  
£21.50

Fillet of Iken Valley Venison, Pot Roasted,  
'Farci' of Hare, Quince Purée,  
Sauce Grand Veneur  
£23.00

Roasted Pyrenean Milk Lamb,  
Garlic Soubise, Pomme Poivre,  
Courgette Julienne, Rosemary and Balsamic Jus  
£28.50

### Desserts

Dark Chocolate Moelleux, Milk Sorbet, Armagnac Drink  
Please choose your chocolate:  
45% Cocoa Barry milk chocolate or 70% Valrhona Guanaja  
£9.50

Passion Fruit Soufflé and Sorbet, Crème Anglaise  
£9.50

All about Chocolate with Banana,  
Ice Cream, Mousse, Milkshake and Roasted Banana  
£9.50

Tarte 'Paysanne', Crème Frangipane,  
Olive Oil and Lime Ice-cream  
£9.50

French Farm Cheeses from the Trolley  
£12.50

### Winter Menu £50.00

(recommended for the whole table)

Cream of 'Mojette' Beans, Lemon Confit and Pesto  
*Le Lesc Colombard, 2010, Ugni Blanc, Vin du Gers 125ml*

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or

Game Terrine with Foie Gras, French Bean Salad,  
Apple Chutney, Toasted Pain Poilâne  
*Sherry Oloroso, Don Jose Reservas Especiales  
Sanchez Romate, Jerez 100ml*

Crayfish and Lobster Cannelloni with Tarragon,  
Jerusalem Artichoke Soubise, Shellfish Capuccino  
*Château Clement-Termes Gaillac Sec, 2010,  
Jean-Paul & Francois David 125ml*

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Fillet of Wild Sea Bass,  
Carrot and Ginger Risotto, Lemon and Saffron Broth  
*Torroxal Albarino 2010, Rias Baixas 125ml*

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or

Fillet of Iken Valley Venison, Pot Roasted,  
'Farci' of Hare, Quince Purée,  
Sauce Grand Veneur  
*Bourgueil Peu Muleau, 1996, Domaine de La Chevalerie  
125ml*

Oven-roasted Suffolk Pheasant,  
The Leg Braised with Raisins,  
Glazed Pear, Liver Croûton, Bread Sauce  
*Bourgueil Peu Muleau, 1996, Domaine de La Chevalerie  
125ml*

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Light Vanilla Rice Pudding, Orange Tuile

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or

Passion Fruit Soufflé and Sorbet,  
Crème Anglaise  
*Moscato d'Asti, 2010, Bera Canelli 100ml*

Dark Chocolate Moelleux, Milk Sorbet,  
Armagnac Drink Please choose your chocolate:  
45% Cocoa Barry milk chocolate or 70% Valrhona Guanaja  
*Maury, 2007, Domaine Mas Amiel 100ml*

### From the Garden £46.00

(recommended for the whole table)

Cream of 'Mojette' Beans, Lemon Confit and Pesto  
*Le Lesc Colombard, 2010, Ugni Blanc, Vin du Gers 125ml*

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Winter Salad of Artichoke Soubise,  
Broad Bean and Confit Tomato, Pine nut and Lambs Lettuce,  
Lime Dressing  
*'Château Clement-Termes Gaillac Sec, 2010, Jean-Paul & Francois David 125ml*

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Cannelloni of 'Paris' Mushroom Julienne, Garlic Purée and Broth  
*Torroxal Albarino 2010, Rias Baixas 125ml*

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Beetroot Glazed with Balsamic Vinegar, Goat's Cheese, Pine Nuts Biscuit  
*Bourgueil Peu Muleau, 1996, Domaine de La Chevalerie 125ml*

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Light Vanilla Rice Pudding, Orange Tuile

■  
or

Passion Fruit Soufflé and Sorbet,  
Crème Anglaise  
*Moscato d'Asti, 2010, Bera Canelli 100ml*

Dark Chocolate Moelleux, Milk Sorbet,  
Armagnac Drink Please choose your chocolate:  
45% Cocoa Barry milk chocolate or 70% Valrhona Guanaja  
*Maury, 2007, Domaine Mas Amiel 100ml*

Wines by the glass to accompany your meal **£30.00** or **£27.50** excluding dessert wine. French Farm Cheeses from the Trolley can be served as an extra course.

### Tasting Dishes in our Kitchen Gallery

Informal Dining no booking required

Foie Gras from 'Les Landes', Orange Sauce £6.50

Cream of 'Mojette' Beans £3.50

Fillet of Salmon, Carrot and Ginger Risotto £6.50

Light Vanilla Rice Pudding, Orange Tuile £3.50

Game Terrine, Apple Chutney £6.50

Ravioli of Snails in Chablis, Garlic Froth, Red Wine Jus £5.50

Beetroot Glazed Goat's Cheese, Pine nuts Biscuit £5.50

Tarte "Paysanne", Crème Frangipane £4.50

Cannelloni of 'Paris' Mushroom Julienne, Garlic Froth £4.50

Crayfish and Lobster Cannelloni, Shellfish Cappuccino £6.50

Farci of Hare, Quince Purée, Game Jus £6.50

Assiette of French Farm Cheeses £6.50

Please inform us of any food allergies or intolerances and we will be happy to find alternatives.

Prices include VAT at 20%, a discretionary 12.5% Service Charge will be added to your bill.