



PRIX FIXE MENU (\$99pp)
WEDNESDAY, THURSDAY & SUNDAY
GROUPS OF 7+

ENTRÉES
select one

canard et foie gras parfait, piquant rhubarb, relish aux oignons rouges, brioche (gfo)

steak tartare, condiments, egg yolk, tabasco, pommes gaufrettes (gf)

salade verte, endive, noix, pear et roquefort (gf, vgo)

tartare de smoked oira king salmon maison, whipped crème fraîche, caviar, celery herbs (gf)

prawns grillées, beurre café de paris, fennel salad, orange, pinenuts, huile de crustacés (gf, s&n, shellfish)

portobello champignons, courgettes d'été, olives vertes, basilic, brioche, émulsion de truffe (v)

PLATS PRINCIPAUX
select one

harvey beef reserve 250g aged 100+ sirloin steak, frites, 'La Bastide' butter, cresson (gfo, dfo)

market fish à la grenobloise, pommes purée, rainbow chard, basil (gfo)

wagin farm magret de canard, pommes dauphinoise, haricots verts, sauce madère (gf)

ballotine de poulet aux champignons shimeji, purée de soubise onion, sweetcorn, velouté de moutarde

herbes de provence parisian gnocchi, butternut squash, swiss chard, pepitas, gruyère oil (v, gf, s&n)

DESSERTS
select one

vanilla & bay leaf crème brûlée (gf)

fondant au chocolat noir, cherry jus, chocolate soil, glace au cherry yoghurt, honey tuile (gf)

dessert de saison

sorbet du chef (vg, gf)

Items in this menu may be subject to change without notice

('gf' gluten free, 'vg' vegan, 'v' vegetarian, 's&n' contains seeds and/or nuts, 'o' option, 'shellfish' contains shellfish)
We will endeavour to cater to all dietary requirements but we cannot guarantee that all dietary requirements may be met
Card surcharge applies