

DEJEUNER CLUB £25

For 3 courses or 2 courses & coffee/tea

GRILLED PINE SMOKED DUCK HEARTS, WILD FENNEL & DIABOLO SAUCE

BLACK PUDDING TART, TRUFFLE VINAIGRETTE & SALSIFIS

WATERCRESS VELOUTE, GOAT'S CHEESE GNOCCHI & MOULI

PUMPKIN AND AUTUMN TRUFFLE PULP, TRAPPEUR SALT WITH CRISPY KALE

MARMITE ROYALE & TOASTS

EUCALYPTUS DUCK EGG, PIPERADE & SAFFRON

~

PURPLE 'QUINOTTO', COURGETTE PULP & ANISEED SAUCE

ALIGOT TRADITION WITH BARIGOULE OF ARTICHOKE

GRILLED SQUID, BORDELAISE, GRENAILLES & SAMPHIRE

CRACKLED CAPON WINGS, SCALLOPS BALLOTINE, NUTS & LOVAGE

PORK DELICACIES, GLAZED CARROT & POMELO JUS

SEARED WOOD PIGEON, AROMATIC MUSHROOMS, BEETROOT & CRISPS

~

ROSE & RUSSE, VARIATION, BASIL PESTO AND BEETROOT SORBET

RASPBERRIES AND LEMONGRASS VARIATION, PISTACCHIO DUST

AROMATIC PEAR, COFFEE & ARMAGNAC GRANITE

BLACK OLIVE & CHOCOLATE MILLIONAIRE, LEMON GEL & THYME ICE CREAM

OSSAU IRATY CHEESE, SMOKED LILLET & MANDARINE JUS

ROQUEFORT MACAROON, RANCIO & CRUSHED BLACK WALNUTS

LE MARCHE

(This is a menu for the whole table)

AMUSE BOUCHE

*

SEARED QUEENIES, CHANTERELLES & POTTED MUSSELS

Pétoncles raidies au beurre de moules et chanterelles au jus

Domaine Santini, Patrimonio, Campo Gallo 2012

*

PINE SMOKED LOVE HEARTS & OYSTER PEARLS

Eclade de cœurs de canard aux perles d'huitre

Domaine De Peyres Roses, Gaillac, Armand 2010

*

COD INFUSED IN FIG LEAVES, MAURY & CELERY TAGLIATELLES

Cabillaud confit aux feuilles de figuier, Maury and céleri

Domaine des Schistes, Cotes du Roussillon 2011

*

WILD PIGEON, TOASTED WATER CHESTNUTS, PICKLED MIRABELLES & NORI

Palombe au genièvre, pulpe de châtaignes d'eau, mirabelles et nori

Château Lassolle, Cotes du Marmandais, Le Petit Lassolle 2010

*

FUDGE DELICACY

Caramel mou aux saveurs de Gascogne, kalamansi sauce et brioche chocolatée

Domaine Coston, Vin de France, Gourmandise 2010

*

MIGNARDISES

£60.00

£ 90.00 with wine pairing



This menu is subject to availabilities or changes.