# LARGE GROUPS MENU

All main courses served with sharing frites and salad

(3 courses £57)

Each guest please select one dish from each course:

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*Les Entrées*

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- La soupe de poisson (red mullet) served with gruyère, croutons and Rouille sauce
- Fattoush salad with honey roasted heritage carrots
- Grilled goat cheese wrapped in Jambon de Bayonne, walnuts, grapes and frisee salad
- Beetroot gravadlax, horseradish crème fraiche, lemon wedge and toasted baguette

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*Les Plats*

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- Confit Duck served with savoy cabbage and port sauce
- Fillet of Sea Bass served with green beans and sauce vierge
- Côte de bœuf served with sauce béarnaise
  (£10 supp, 325gr, usually cooked medium-rare)
- Vegan tajine, fruit couscous, harissa sauce and cashew cream

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*Les Desserts*

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- Seasonal fruit and frangipane tart, crème anglaise
- Pot au chocolate with orange biscuit
- Sorbet au glace
- Selection of French cheeses served with fruit chutney, biscuits and French baguette **(£6 supp)**

12.5% (or 15.00% for private room) discretionary service charge
Vat included at current rate.
All foods are prepared in an environment where nuts are present. Please inform us of any dietary requirements. We cannot guarantee the total absence of any allergen from our dishes.