



THE MARCHÉ MENU

Monday - Saturday, 11am – 11pm

STARTER

Pumpkin soup with shaved goat cheese

Marinated gravlax salmon, pickled cucumbers, pink pepper and dill cream

Duck rilette, country toast, cornichons and mixed baby leaf salad

MAIN COURSE

Roasted Guinea fowl breast, boulangère potatoes, Iberico ham and mousseron sauce

Tomato crusted hake fillets, white butter bean stew, Sherry vinegar and rocket leaves

Savoy cabbage and wild mushroom kedgerree, soft boiled egg

PUDDING

Chocolate crème brûlée, vanilla madeleine

Apple prunes and raisin lattice, Calvados cream

Selection of British and French cheeses

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Coffee with our compliments when choosing the 3 course menu

2 courses £15

3 courses £20

3 courses and a glass of wine £25

3 courses and a glass of Champagne £30

Sample menu

Please ask your waiter in case of any food allergy.
Prices include VAT. A discretionary service charge will be added.