

# LUNCH MENU

## AMUSE BOUCHE

- 4.5 *Vadouvan Spiced Padron Peppers ( vg )*  
4.5 *Boudin Noir Croquettes, Truffle Mayo*  
3.5 *Maldon Oyster, Shallot Condiment, Tabasco ( each )*

## PRIX FIXE

Soup Du Jour – Sourdough Croûtons ( vg )  
Chicken Liver Parfait - Brioche - Apple Chutney

Pan Fried Market Fish – Ratatouille – Pommes Allumettes  
Sautéed Pork Loin - Roasted Apple & Potatoes Mash - Red Wine - Frisée

Warm Chocolate Mousse – Clotted Cream Ice Cream – Blackberries  
Lemon Tart - Crème Chantilly

English & French Cheese Selection – Crackers – Chutney ( £5 supplement )

- 17 *Two Courses*  
20 *Three Courses*  
*( Vegetarian options available on request )*

## SIDES

- 4.5 *Pommes Frites – Shallot, Rocket & Parmesan Salad*  
*– Dauphinoise Potatoes – Charred Hispi Cabbage & Spiced Butter*



*Please speak to a member of the team about any allergens & dietary requirements or scan the code*

TUESDAY – SATURDAY 12 – 2:45

**PETIT  
SOCIAL**