

A LA CARTE

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

FIRST

- 7.5 Soup Du Jour – Sourdough Croûtons (Vg)
9.5 Beef Tartare - Egg Yolk - Sourdough Crisps
9.5 Gratinated Snails - Garlic Butter (6)
9.5 Chicken Liver Parfait - Brioche - Apple Chutney
10.5 Cured Chalk Stream Trout – Smoked Crème Fraiche - Sourdough-Cucumber
14.5 Baked Camembert For 2 - Plum Chutney - Baguette (*Allow 15 min cooking time*)

SECOND

- 18.5 Chicken Supreme - Fondant potato - Asparagus - Charred Onion
15.5 Gnocchi - Cavolo Nero - Parmesan - Burnt Onion (Vg)
19.5 Slow Cooked Ox Cheek – Choucroute – Pommes Purée
21.5 Market Fish - Creamed Spinach - Risollé Potatoes - Caviar
28 Roast Creedy Carver Duck Breast - Dauphinoise Potatoes - Tenderstem
26.5 8oz Sirloin ‘Steak Frites’ Cooked Pink
– add Café de Paris Butter or Sauce au Poivre + 1.5
51 Roast Cornish Monkfish Tail on The Bone for Two
– Seaweed Butter – Crispy Pommes Anna - Petit pois à la Française

SIDES

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

THIRD

- 8 Lemon Tart - Crème Chantilly
8 Warm Chocolate Mousse – Clotted Cream Ice Cream – Blackberries
8 Pear Tart Tatin - Vanilla Ice Cream (*Allow 15 min cooking time*)
10.5 English & French Cheese Selection – Crackers – Chutney



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

TUESDAY – SATURDAY 12 – 2:45 / 5:30 – 9:30

**PETIT
SOCIAL**