

SUNDAY LUNCH

- 4.5 *Vadouvan Spiced Padron Peppers (vg)*
- 4.5 *Boudin Noir Croquettes, Truffle Mayo*
- 3.5 *Mersea 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 – Toasted 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

- 15.5 Gnocchi - Cavolo Nero - Parmesan - Burnt Onion (V)
- 21.5 Salmon Fillet - Creamed Spinach - Risollé Potatoes - Caviar
- 18.5 Chicken Supreme - Fondant potato - Asparagus - Charred Onion
- 19.5 **Roast Sirloin of Beef – Yorkshire Pudding**
– Veg & Roasties – Gravy
- 18.5 **Roast Pork Loin – Toulouse Sausage – Apple Sauce**
– Veg & Roasties – Gravy

- 51 Roast Cornish Monkfish Tail on The Bone for Two
– Seaweed Butter – Crispy Pommes Anna - Petit pois à la Française

SIDES

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

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

SUNDAY 12 – 4.30

**PETIT
SOCIAL**