

# 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 & Apricot Terrine - Piccalilli - Sourdough  
Artichoke Salad - Whipped Goats Curd - Kale & Hazelnut Pesto

Pan Fried Market Fish – Ratatouille – Pommes Allumettes  
Steak Haché - Frites- Sauce Au Poivre - Frisée Salad  
Moules Mariniere - Fries - Parsley  
Croque Madame -Frisée Salad- Truffle  
Smoked Salmon Croissant -Caper & Dill Cream Cheese -Avocado  
Smoked Aubergine - Yoghurt - Pomegranate - Lemon Breadcrumbs

Plum Syllabub - Ginger & Coconut Crumbs  
Cherry Clafoutis - Vanilla Ice Cream  
Strawberries&White Chocolate Tart-Elderflower & Roast White Chocolate

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–  
Charred Hispi Cabbage & Spiced Butter – Pommes Puree*



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

TUESDAY – SATURDAY 12 – 2:45

**PETIT  
SOCIAL**