

# 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 Carpaccio - Horseradish Cream - Pommes Allumettes - Pickles  
8.5 Artichoke Salad - Whipped Goats Curd - Kale & Hazelnut Pesto  
9 Chargrilled Asparagus - Morteau Sausage - Egg Yolk Puree  
9.5 Smoked Duck Breast- Mango - Sweet Chilli- Frisee  
12 Scallop Tartare - Buttermilk - Seaweed- Lovage Oil

## SECOND

- 18.5 Roast Chicken Breast - Asparagus - Fondant Potato - Mushroom Sauce  
15.5 Smoked Aubergine - Yoghurt - Pomegranate - Lemon Breadcrumbs-Lovage  
19.5 Slow Cooked Ox Cheek – Choucroute – Pommes Purée  
21.5 Market Fish - Creamed Spinach - Risollé Potatoes - Caviar  
24 Confit Duck Leg -Tenderstem - Puy Lentils - Radicchio - Wild Mushroom Sauce  
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 - Lemon & Capers Butter  
– Crispy Pommes Anna - Petit pois à la Française

## SIDES

- 4.5 *Pommes Frites – Shallot, Rocket & Parmesan Salad -  
Charred Hispi, Spiced Butter - Pomme Puree*

## THIRD

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