

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 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

- 15.5 Smoked Aubergine - Yoghurt - Pomegranate - Lemon Breadcrumbs-Lovage
21.5 Market Fish - Creamed Spinach - Risollé Potatoes - Caviar
18.5 Chicken Supreme -Asparagus - Charred Onion - Mushroom Sauce
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
– Lemon & Capers 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

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

SUNDAY 12 – 4.30

**PETIT
SOCIAL**