



STARTERS

SOUP OF THE MOMENT (V)

JULIA CHILD'S NIÇOISE SALAD

cherry tomatoes, eggs, tuna, anchovies, potatoes, French beans, black olives

GRILLED GOAT'S CHEESE (V)

brioche, onion and peach compote, truffle and honey sauce

MAINS

CORN FED CHICKEN BREAST

romanesco, burnt onion, mushroom and brie croquette, red wine jus

MARKET FISH, SEARED

piña colada Thai broth, choy sum, okra, samphire, mint

CREAMY GNOCCHI GRATIN (V)

cauliflower, trio of cheese, crispy vegetables

DESSERTS

VANILLA CRÈME BRÛLÉE

shortbread biscuit

RUM BABA

ginger, chilli and pineapple salsa, coconut sorbet

TRIO OF FRUIT MOUSSE

mango, strawberry, cherry

SIDES - £4

JERSEY ROYAL POTATOES

SEASONAL GREENS

MIXED SALAD

£24.50 (two courses) £28.50 (three courses)

Jean-Didier Gouges, Head Chef

A discretionary 12.5% service will be added and entirely shared between all the staff.

Please make us aware of any requests, food allergies or intolerances that you may have.

(V) indicates vegetarian and most dishes can be prepared for vegans if required.