

Paris

Petits Plats

ARTISAN BREAD SELECTION (V) (VGO) £5.95

MINI CHORIZO WITH HONEY (GF) £7.50

FERMENTED MUSHROOM PÂTÉ (GFO) (VG) £6.95

FRENCH PITTED OLIVES (VG) (GFO) £5.95

Entrées

PARSNIP SOUP WITH TRUFFLE WHIPPED CREAM AND MUSHROOM PÂTÉ BRUSCHETTA (GFO) (VGO) £7.75

PORK AND BLACK PUDDING TERRINE WITH BURNT APPLE PURÉE, MARMELO QUINCE JAM,
PORK CRACKLING AND CANDIED HAZELNUTS (GF) £9.50

FIVE SPICE SLOW COOKED DUCK LEG CROQUET WITH PASSIONFRUIT GEL,
PISTACHIO AND CHICKEN SKIN CRUMB £8.95

KING PRAWN AND CHORIZO CAKE WITH MANGO TWO WAYS AND A LOBSTER CRACKER (GF) £9.95

GOAT'S CHEESECAKE WITH CARAMELISED SHALLOT JAM, CRANBERRY PURÉE
AND SHALLOT AND WALNUT CRUMB £8.50

SASHIMI-GRADE TUNA WITH WAKAME POWDER, COMPRESSED CELERY,
CANDIED ORANGE WITH A SPICY ROUILLE (GF) £10.95

PAN-FRIED KING OYSTER MUSHROOMS WITH SMOKED MOOLI CRISPS, FERMENTED MUSHROOM KETCHUP
WITH A TARRAGON EMULSION (GF) (VG) £8.95

Le Plat Principal

FREE RANGE CHICKEN SUPREME WITH BLOOD ORANGE HOLLANDAISE, SAFFRON POMME PURÉE,
CONFIT ORANGE AND SALSIFY WITH PORK CRACKING (GF) £17.95

24 HOUR SLOW-COOKED LAMB SHOULDER WITH MINT CRUST, BUTTERNUT SQUASH PURÉE,
CELERIAC TWO WAYS WITH A ROSEMARY LAMB SAUCE (GFO) £21.95

DUCK BREAST GLAZED IN SOY, BUCKWHEAT WITH FENNEL AND WILD MUSHROOMS,
DATE PURÉE WITH A STAR ANISE AND RED WINE SAUCE (GF) £21.95

SLOW POACHED SMOKED HADDOCK FILLET, FRESH PAPPARDELLE PASTA WITH MUSSELS AND CURRY SAUCE,
SOYA CURED EGG YOLK, LEEK, CORIANDER CRESS £22.50

SEARED WILD SEA BASS WITH A RED WINE AND BACON RISOTTO, BREADED KING SCALLOPS,
BLACK OLIVES AND SEA ASPARAGUS £27.95

VEGETABLE AND CHESTNUT CASSEROLE WITH LENTILS, SAGE CRUST AND ALMOND BROCCOLINI (V) (VGO) (GFO) £17.95

ROASTED CELERIAC WITH TRUFFLE KALE, PARSNIP CRISP AND A CASHEW NUT PURÉE (VG) (GF) £16.95



Steaks

LOCALLY SOURCED, 28 DAY AGED PRIME CUTS

SIRLOIN	8oz £21.95	12oz £27.95
RIBEYE	8oz £23.95	12oz £29.95
FILLET	8oz £29.95	
CHATEAUBRIAND <i>FILLET, SERVES TWO</i>		19oz £59.50

PLEASE CHOOSE A COMPLIMENTARY SAUCE WITH YOUR STEAK (ALL GF)

PEPPERCORN ~ GARLIC BUTTER ~ STILTON

GARLIC MUSHROOM ~ HOLLANDAISE

Accompagnements

GARLIC MUSHROOMS (GF) (VGO) £5.95

HERITAGE TOMATO SALAD WITH OLIVES, FRESH BASIL AND RED PEPPER TAPENADE (VG) (GF) £5.50

PARMESAN CHUNKY CHIPS (V) £6.50

ADD WHITE TRUFFLE OIL +£1.50

FRENCH FRIES (VG) £3.95

CREAMY SAFFRON MASHED POTATOES (GF) £5.50

ALMOND AND BACON TENDERSTEM BROCCOLINI (GF) (VGO) £6.95

SEASONAL MIXED VEGETABLES (V) (VGO) (GF) £5.50

PLEASE CLEARLY ADVISE YOUR SERVER IF YOU HAVE SPECIAL DIETARY REQUIREMENTS. WE HANDLE ALL ALLERGENS INCLUDING NUTS, NUT OILS AND DERIVATIVES AND GLUTEN IN OUR KITCHEN AND CANNOT GUARANTEE OUR DISHES ARE ALLERGEN FREE
(V) - VEGETARIAN | (VG) - VEGAN | (VGO) - VEGAN OPTION | (GF) - GLUTEN FREE | (GFO) - GLUTEN FREE OPTION