

## Wednesday 6<sup>th</sup> December

Marcona almonds £3

Marinated olives £3.50

Devilled eggs & cod's roe toast £4.50

Croque anchois £4

Smoked haddock, leek & potato chowder with poached egg £7

Roast spiced aubergine, slow cooked tomato,  
pinenuts, capers, & celery £7.75

Bresaola with violetta artichoke, mint, rocket & parmesan £8

Tagliarini with spiced cuttlefish, tomato & fennel ragu £8.75/£14

Grilled wild seabass fillet, braised fennel, potatoes & aioli £25.50

Steak-frites, béarnaise: Onglet £17.75, Ribeye £27.50

New potatoes/Frites £3.50

Green beans/Green salad £4

Please inform your waiter if you suffer from any food intolerances/allergies  
An optional service charge of 12.5% will be added to your bill

## *Set Menu*

Jerusalem artichoke soup with chanterelles & hazelnuts

Castelfranco, fennel, orange & coppa salad

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Twice baked soufflé with gruyere, cream & spinach

Risotto alla milanese, ox cheek, tomato & thyme ragu, gremolata

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### **Forme d'Ambert & crackers**

Clementine & Campari sorbet

*£15.50/£18 for 2/3 courses*

Rum & raisin ice cream £5.50

Parkin & butterscotch £6

Trés petit pot au chocolat £4

*French cheese from Mon's  
Cheesemongers*

Ossau Iraty  
Marachel

Forme d'Ambert

*£3.75 each or £10.50 selection*