

SUPPER with the SPIRITS

with Richard Felix

3 courses for **£34.95**

ENTREES

Baked Normandy Camembert [Ⓢ] [Ⓥ]

With plum & ginger chutney and rustic sourdough 344kcal

Mushroom Sourdough [Ⓢ] [Ⓥ]

Sautéed shiitake mushrooms in a light creamy mushroom and truffle sauce on toasted sourdough with fresh tarragon 350kcal

Calamari [Ⓢ]

Lightly spiced with garlic aioli 358kcal

Grilled Asparagus [Ⓥ]

Lemon aioli & sourdough breadcrumbs 380kcal

Chicken Liver Parfait [Ⓢ]

Sourdough croûtes and caramelised red onion chutney 512kcal

PLATS

Pork Medallions

Summer greens, dauphinoise potatoes and red wine jus 686kcal

Salmon & Smoked Cod Fishcake Niçoise

Buttered new potatoes, French beans, black olives, red peppers, plum tomatoes, gem lettuce & soft poached egg with a sherry and tomato vinaigrette 508kcal

Chicken Printanier [Ⓢ]

Pan-fried chicken breast with pomme purée, asparagus, peas and a mushroom & truffle cream sauce 778kcal

Maple Roasted Butternut Squash [Ⓢ] [Ⓥ]

Feta cheese, mixed grains, roasted chickpeas, pomegranate seeds, gremolata, coriander yoghurt and houmous 1180kcal

[Ⓥ] Vegan option available 565kcal

Steak Frites [Ⓢ]

Prime, pasture-fed British bavette cut minute steak. Pan-seared, served pink, with garlic butter and your choice of pommes frites or salad 1123kcal

DESSERTS

Crème Brûlée [Ⓢ] [Ⓥ]

French classic. Vanilla crème brûlée freshly made by our chefs every day 669kcal

Organic Ice Cream & Sorbet [Ⓢ] [Ⓥ]

Please ask for flavours from 225kcal/95kcal per scoop

[Ⓥ] Vegan option available

Vanilla Panna Cotta [Ⓢ]

With seasonal fruits 753kcal

Apple and Rhubarb Tart [Ⓥ] [Ⓝ]

Vanilla ice cream and a granola crumble topping 291kcal

Pot au Chocolat [Ⓢ] [Ⓥ]

Rich chocolate mousse with a raspberry coulis layer, raspberries and a sablé biscuit 639kcal



Adults need around 2000kcal a day. Scan this QR code for detailed allergen information. [Ⓢ] Suitable for a gluten-free diet. [Ⓢ] Dishes can be made with non-gluten containing ingredients. [Ⓥ] Suitable for vegetarians. [Ⓥ] Suitable for vegans. [Ⓝ] Dishes contain nuts. We handle all allergens including nuts, nut oils and derivatives and gluten in our kitchen and cannot guarantee our dishes are allergen-free.

There is a 10% discretionary service charge for all tables. All service charges and tips go directly to our team.