

SUPPER with the SPIRITS

with Richard Felix

3 courses for **£40.95**

CANAPÉS

Chicken Liver Parfait [Ⓢ]

With plum chutney on a sourdough
croûte 234kcal

Porcini Mushroom Arancini [Ⓢ]

With St Mont cheese and truffle mayo 529kcal

Houmous [Ⓢ]

With roasted red peppers, gremolata
and harissa mayo 275kcal

Confit of Poached Salmon [Ⓢ]

With a sourdough crostini 178kcal

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

Beetroot Falafel [Ⓢ]

Beetroot, apple and crème fraîche 237kcal

Chicken Liver Parfait [Ⓢ]

Sourdough croûtes and caramelised red
onion chutney 512kcal

PLATS

Pork Medallions

Seasonal greens, dauphinoise potatoes
and red wine jus 686kcal

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

Warm Butternut Squash & St Mont Cheese Tart [Ⓢ]

New potatoes, dressed leaves and
garlic aioli 841kcal

Salmon & Smoked Cod Fishcake Niçoise

Buttered new potatoes, French beans,
black olives, red peppers, plum tomatoes,
gem lettuce & soft poached egg
with a Dijon dressing 508kcal

Chicken Normandy [Ⓢ]

Pan-fried chicken breast with
Toulouse sausage, caramelised
apples, dauphinoise potatoes,
cavolo nero, crispy onions and
Calvados jus 952kcal

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

Winter Berry Tart [Ⓢ] [Ⓢ]

Ice cream and a granola crumble topping 400kcal

Dark Chocolate Mousse [Ⓢ]

Rich chocolate mousse with crème chantilly,
meringue and honeycomb 747kcal



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.