

STARTERS

Terrine of duck foie gras from les Landes
with black truffle from Périgord,
green apple and celeriac in truffled sour cream
(Supplement £10.00)

OR

Herb and salad ravioli with Brebis Basque cheese,
Lardo di Colonnata, sautéed barigoule artichokes,
chicken jus pearled with Sicilian olive oil

OR

Tatin tart of fondant turnips with citrus,
roasted Scottish scallop, Rosemary infused Chantilly,
bigarade sauce with saffron

MAIN COURSES

Roasted blue lobster tail with Tandoori spices,
carrot and confit citrus mousseline,
spring onion reduction with tarragon and beurre noisette
(Supplement £15.00)

OR

Roasted filet of Basque pork lightly caramelized,
boulgour risotto with fresh mango,
palm heart and pimientos del piquillo,
roasting jus with coriander

OR

Fricassée of corn-fed chicken from les Landes,
penne and wild mushrooms,
yellow wine from Arbois sauce

DESSERTS

Selection of fine seasonal cheeses
(Supplement £8.00 as an extra course)

OR

Hazelnut praline mousse,
fennel granite and lemon foam

OR

Steamed matcha tea sponge,
tapioca and pineapple sorbet

OR

Carupano chocolate cream from Venezuela,
Tahitian vanilla parfait,
chocolate sponge biscuit

WINES

WHITE WINE

2009 Château Clement Termes, Gaillac

2009 Chardonnay & Uni Blanc, Vin Noble Joanis, VDP de Vaucluse

RED WINE

2009 Côtes du Rhône Villages "Belleruche", Chapoutier

2009 Cabernet Merlot, l'Aventurier, VDP du pays d'Oc

THREE COURSES

£ 42.00 (inclusive of two glasses of wine)

£ 35.00