

Hors D'oeuvres



SOUPE AU PISTOU [VGI]

Provençal vegetable soup (328kcal)

PÂTÉ DE FOIES DE VOLAILLE

Chicken liver parfait, raisin chutney, toasted brioche (595kcal)

SAUMON FUMÉ

John Ross Scottish smoked salmon, treacle soda bread and fromage blanc (328kcal)

Plats Principaux



POUSSIN BASQUAISE

Spatchcock poussin braised in a tomato and pepper sauce (1,188kcal)

TRUITE À LA GRENOBLOISE

Seared trout, brioche croutons, fine beans, lemon, capers and beurre noisette (641kcal)

POIVRONS PIÉMONTAIS [VGI]

Piedmontese peppers topped with plant-based stracciatella on tomato, basil and pine nut couscous (387kcal)

Desserts



CRÈME BRÛLÉE [V] (615kcal)

VALRHONA POT DE CHOCOLAT [VGI]

Chantilly cream (643kcal)

ASSIETTE DE FROMAGES

Artisan cheese, biscuits and chutney (487kcal) ♦ £2.95 Supplement