

A dimly lit restaurant interior featuring a long table set with round placemats, glassware, and lit candles. The scene is decorated with various floral arrangements, including pink and white flowers in vases. The background is dark, with blurred figures of people, creating a sophisticated and intimate atmosphere.

PATRON

FRENCH FIREHOUSE

Spring & Summer Private Dining

3 COURSES | £65 PER PERSON

Includes a Kir Royal on arrival

Vegetarian, gluten-free & vegan

Options available upon request

East-Anglian Oysters, Champagne Mignonette
from £3.5ea

Cheese Course, Chilli Jam, Crackers
SUP £5ea

Dessert Cocktail
Espresso Martini, French 75, or Old Fashioned £12ea

This is a sample menu & some dishes may change.
13.5% service charge will be added to the final bill
We accept card payments only.

Beetroot cured salmon, horseradish crème
Burratina, roasted tomatoes & candied lemon
Duck rillettes, pickled apple
Charcoal black tiger prawns, garlic butter

Confit de canard, marchand de vin
Croustillant aux champignons
Brittany fish stew, saffron rouille
Chicken suprême, lemon & tarragon cream
Longhorn 8oz Onglet steak, shallot butter

A selection of sides to share

Confit potatoes, smoked garlic aioli
Green beans, confit garlic
Courgette ribbons, mint vinaigrette

Classic crème brûlée
Mousse au chocolat