



Courgette salad, pea cream, braised fennel,
kumquat & Provence herbs

Pissaladière, mackerel, datterino tomato & asparagus salad

Niçoise style stuffed pepper, minced beef, tomato sauce
& baked aubergine

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Stuffed courgette tempura, olive purée, crushed potatoes
& roasted baby tomatoes

Pan-fried pollock, spring greens, rouille croûte & bouillabaisse sauce

Chicken breast, couscous, sundried pepper, confit lemon,
pistou & bouillon

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Nougat glacé, poached apricot & pistachio sponge

Peach set custard tart, vanilla ice cream & raspberry meringues

Selection of seasonal cheeses from “Buchanans”
(£10 supplement or £15 as an extra course)

3 courses at £30

including a complimentary Bellini cocktail

Head Chef Joo Won

This is a sample menu only.

Price includes VAT; a discretionary service charge of 12.5% will be added to your bill.
For our guests with dietary requirements or food allergies please ask for the manager who will advise
on the ingredients used within this menu
Our artisan cheeses are made with unpasteurized milk.