



Private Dining Room menu

Starters:

SOUPE DE POISSONS PROVENÇALE
Provençal fish soup with croutons & aioli
— £11 —

CRABE, CÉLERI-RAVE ET POMME
RÉMOULADE
Fresh crab with celeriac & apple remoulade
— £15 —

CASSOLETTE D'ESCARGOTS
ET CHAMPIGNONS PERSILLÉS
Snails, mushrooms, garlic & parsley
— £12 —

COQUILLES ST. JACQUES À L'ENCRE
Hand dived scallops, ink sauce & cauliflower
purée
— £16 —

SALADE PROVENÇALE ET JAMBON DE
SERRANO
Summer salad with Serrano ham
— £14 —

BOUDIN GASCON AUX POMMES
CAMELISÉES
Gascony-style black pudding
with sautéed apples

Mains:

LOTTE RÔTIE, LENTILLES AUX ÉPICES
Roasted monkfish with spiced lentils
— £24 —

PIED DE COCHON AUX MORILLES
Pig's trotter stuffed with sweetbreads &
morels
— £28 —

QUASI D'AGNEAU PROVENÇALE
Roasted lamb rump with roasted spring
vegetables

CABILLAUD RÔTI, POIS CHICHES ET
SUCRINE
Fresh cod fillet, chickpeas & gem lettuce
— £22 —

CANARD DE BRESSE AUX ÉPICES
DOUCES
Roasted duck breast, sweet spiced sauce
— £26 —

ENTRECÔTE DE BŒUF ÉCOSSAIS,
SAUCE BERCY
Angus Scottish sirloin steak with shallots
& bone marrow sauce

Desserts:

SOUFFLÉ AUX PISTACHES ET SA GLACE
Pistachio soufflé with pistachio ice-cream
— £14 —

DÔME AU CHOCOLAT
Chocolate mousse dome
— £9 —

CROUSTADE AUX POMMES ET
ARMAGNAC
Gascon apple pie with Armagnac
— £10 —

ŒUF À LA NEIGE CARAMÉLISÉ
Caramelised floating island
— £9 —

GLACES ET SORBETS
Laverstoke Park Farm ice-cream selection &
sorbets
— £8 —

FROMAGES
La Fromagerie cheese selection
— £15 —

Please note that the above are sample menus and that from time to time certain dishes
or ingredients are restricted due to market availability.