

Starters

Niçoise Salad	8.5
Orecchiette, Artichoke Barigoule , Trout Roe & Seaweed	9.5
Cured Mullet Carpaccio, Riviera Negroni & Citrus	10
Provençal & Corsican Charcuterie Platter	11
Warm Asparagus, Whipped Bottarga & Preserved Lemon	9.5

Mains

Summer Truffle Risotto	17
Seared Stone Bass, Swiss Chard & Anchovy Sauce	22
Roasted Hake, Tomato & Pickled Mussels	21
Gilled Pork Loin, Courgettes & Garlic Butter	24

Sides

4.5 Each

Roasted New Potatoes; Panisses;
Ratatouille; Green Vegetables; Mixed Salad

Desserts

Goat & Ewe Cheese Selection	10
Lemon Meringue Tart, Basil & Lime	8
Creamy Tonka Bean Rice Pudding & Strawberries	8
Pink Rhubarb, Yogurt Jelly & Almond Crumble	8
Chocolate & Lemon Thyme Tart, Pear Sorbet	8
Café Gourmand: Tea or Coffee of your choice with sweet bites	8

All menu items are subject to change according to seasonality and availability

Lunch Menu

Set Menu

Crunchy Salad & Courgette Purée
Chilled Broccoli Soup & Smoked Trout
Warm Lamb Tongue, Roasted Fennel & Crème Fraîche
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Creamy Spelt with Spring Vegetables
Seared Coley, Baby Gem & White Asparagus Velouté
Roasted Guinea Fowl Breast, Glazed Carrots & Apricots
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Cheese of the Day & Chutney
Strawberry, Lemon & Elderflower Cheesecake
Flourless Chocolate Cake & Yogurt Sorbet

2 Courses 23

3 Courses 27

All Set Menu dishes can be ordered individually.

If you have an allergy or food intolerance, please inform your waiter.

A discretionary 13,5% Service Charge will be added to your bill.

Prices include VAT.

Monday to Friday
Lunch