BIRTHDAY BOUCHON

two courses, £17 • three courses, £19 includes tea & coffee available monday – saturday between 12pm – 7pm

THIS WEEK

a STARTER a

soupe à l'oignon onion soup, beef broth, white wine, gruyère

salade lyonnaise frisée, poached egg, lardons, chicken livers, sherry

> pâté grand-père foie gras, pork, truffle

a MAIN COURSE a

coq au vin

chicken legs, lardons, mushrooms, onions, red wine sauce

boudin de brochet pike mousse sausage, spring vegetables, lobster sauce

onglet à l'echalotte hanger steak, red wine shallot sauce, mesclun salad

a DESSERT a

coupe peppermint flourless sponge, hot chocolate sauce mint-chocolate ice cream

gâteau basque classic french cake, brandied cherry jam vanilla sauce

tarte aux framboises citrus sweet paste, almond cream, fresh raspberries

SIDES £4

mixed leaf salad mashed potato pommes frites peas & bacon

all prices include vat and are subject to a discretionary service charge of 12.5% if you have any dietary requirements, we have detailed allergen information on all dishes & drinks. kindly note that our dishes are not produced in an entirely allergen free environment.

