



CANAPÉS MENU

£3.00 each | we recommend 6 pieces per person

RILLONS

Crispy pork belly
cracked black pepper

TARTARE DE BŒUF*

Hand-cut beef, baby gem lettuce
cornichons, capers, mustard

GOUGÈRE

Gruyère cheese puff

POULPE GRILLÉ

Grilled octopus, squash
Brussels sprout & hazelnut

PÂTÉ GRAND-PÈRE

Chef's creation, local and seasonal

MAQUEREAU FUMÉ

Smoked mackerel, baby beetroot
pickled shallot & mustard

HUÎTRES

Market oysters
Mignonette dressing

TARTE FLAMBÉE

Traditional Alsatian flatbread
onions, lardons & crème fraîche

DÉGUSTATION DE CHARCUTERIE*

Selection of home-made hams, terrines and pâtés
with classic recipes from Chef Gilles Verot, Paris

SMALL BOARD 21 LARGE BOARD 34

Served with mustard & toasts

**consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*



“CREATE YOUR OWN” MENU

LUNCH & DINNER

Three courses

Set Menu - Lunch £40 – Dinner £60
2 Options per course - Lunch £45 – Dinner £65
3 Options per course - Lunch £50 – Dinner £70
4 Options per course - Lunch £55 – Dinner £75

STARTERS

SOUPE À L'OIGNON

Onion soup, beef broth, gruyère & croûtons

CHARCUTERIE DU JOUR*

Chef's creation, local and seasonal

MOZZARELLA

Radicchio salad, walnut pesto & clementine

SALADE D'AUTOMNE

Kale, braised endive, whipped goat cheese, apple & balsamic vinaigrette

MAIN COURSES

LOUP DE MER

Seabass baked in fig leaf, braised fennel roasted a la plancha & citrus

CHEVREUIL* (supp £5)

Roasted venison loin, squash, grelot onions, redcurrant & Grand Veneur sauce

YANKEE

Beef patty, iceberg lettuce, tomato, onion, pickles, sesame bun
(Cheddar cheese supp £1)

LEGUMES RACINES

Roasted parsley root, baby carrot, celeriac & olive oil hollandaise

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SIDES

£10.00 each | We recommend one to share between four

POMMES FRITES
SALADE DE MESCLUN
EPINARDS SAUTÉS
POMME PURÉE
POMMES DE TERRE RÔTIÉS

DESSERTS

TARTE TATIN

Traditional caramelised apple pie, puff pastry & vanilla ice cream

FONDANT AU CHOCOLAT

Molten chocolate fondant, hazelnut & milk ice cream

BABA "MANDARINE"

Napoleon Rum-soaked brioche, whipped cream, fresh mandarin

TARTE BOURDALOUE

Pear tart & ginger ice cream

FROMAGES

Chef's selection of artisan cheeses from La Fromagerie
(supp £2)



TASTING MENU

£85.00 per person

To be taken by the entire table (available to a maximum of 20 guests)

AMUSES BOUCHE

Selection from the Chef

PATÉ EN CROUTE

Chef's creation, local and seasonal

LOUP DE MER

Seabass baked in fig leaf, braised fennel roasted a la plancha & citrus

TROU NORMAND

Apple sorbet & liqueur

CHEVREUIL*

Roasted venison loin, squash, grelot onions, redcurrant & Grand Veneur sauce

TARTE TARTIN

Caramelised apples, puff pastry & ice cream

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BAR BOULUD FEAST

£75.00 per person

*All dishes are included & designed to be shared
to be taken by the entire table (available to a minimum of 8 guests)*

STARTERS

MOZZARELLA

Radicchio salad, walnut pesto & clementine

TARTE FLAMBÉE

Traditional Alsatian flatbread, onions, lardons & crème fraîche

ASSORTIMENT DE TERRINES*

Selection of home-made terrines

SALADS

Chef's selection

MAIN COURSE

POULET ROTI

Whole roasted black leg chicken,
Chef's selection of seasonal sides, chicken jus

LOUP DE MER

Seabass baked in fig leaf, braised fennel roasted a la plancha & citrus

DESSERTS

TARTE TATIN

Traditional caramelised apple pie, puff pastry & vanilla ice cream

FONDANT AU CHOCOLAT

Molten chocolate fondant, hazelnut & milk ice cream

BABA "MANDARINE"

Napoleon Rum-soaked brioche, whipped cream, fresh mandarin

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