LE SALON PRIVÉ

RESTAURANT & PRIVATE DINING

À LA CARTE

SHARING STARTER

Escargots de Bourgogne, garlic & parsley butter (12 pieces)	23.00
Colchester Rock Oysters, Mignonette sauce & lemon (12 pieces)	35.00

LES HORS D'OEUVRES

Shellfish bisque, prawn, almond & basil oil (N)	11.95
Seared scallops, peas purée, pulled rabbit, crispy potato & lemon and saffron cream	14.50
Ham hock terrine, foie gras, figs chutney & pickled beetroot puree	15.90
Twice baked gruyere & truffle soufflé a' Le Salon Prive' (V)	13.95
Pane' frog legs, hummus, kohlrabi & garlic and parsley mayonnaise	12.50
Endive Tart Tatin, brie croquette & walnuts dressing (N) (V)	12.00
Escargots de bourgogne, garlic & parsley butter (6)	12.50
6 Malden Rock oysters, Mignonette sauce & lemon	18.95

LES PLATS PRINCIPAUX

Ratatouille timbale, panfried polenta & sauce vert (v)	16.95
Lamb cutlet, crepinette, aubergine caviar, cauliflower & bell pepper couli	29.50
Roast Venison Loin, baby artichoke, butternut squash puree & raisin	33.95
Roast Partridge, chick pea puree, braised escarole, roasted apple & sage jus	27.50
Roast Stone Bass, courgette escabeche, panfried gnocchi & wild garlic sauce	26.50
Whole South Coast Lemon Sole, caper & parsley butter & pomme frites	27.50

SIDE ORDERS

Sautéed spinach, Haricots verts, Pomme frites	4.95
Gratin dauphinoise, Sautéed Mix wild mushroom	5.75

First bread basket is complimentary, afterwards £ 2.75 each

LE SALON PRIVÉ SHARING DISHES

28-day aged Chateaubriand, haricots verts, roast bone marrow, pomme frites & red wine jus	78.00

MENU DU JOUR

AVAILABLE TUESDAY TO SATURDAY LUNCH & DINNER

FRIDAY & SATURDAY EVENINGS ONLY THREE COURSES OPTION

Lunch: 2 courses £24.50 - 3 courses £28.50

Dinner: 2 courses £31.50 - 3 courses £36.50

Please ask to view the separate menu

ALL PRICES ARE INCLUSIVE OF 20% VAT.
A 12.5% DISCRETIONARY SERVICE CHARGE WILL BE ADDED
IF YOU HAVE ANY ALLERGY, PLEASE NOTIFY YOUR WAITER PRIOR PLACING THE ORDER