

## STARTERS

### vegetables

summer vegetables à la grecque

### soup

creamy provençale fish soup

### scallops

carpaccio, chorizo, capers, toasted almonds

### crab

white crab meat, toast brioche, poached duck egg, truffle, hollandaise

### foie gras

terrine of foie gras, beetroot, poppy seed dressing, toast brioche

### black pudding

tarte tatin of boudin noir, granny smith-celeriac remoulade

## MAINS

### gnocchi

home made, chervil velouté, fresh peas, girolles, hazelnuts

### sea bass

steamed wild sea bass, provençale vegetables, fennel cream

### salmon

glenarm organic salmon, smoked, confit cherry tomatoes, charlotte potatoes, herbe beurre blanc

### chicken

roast corn fed chicken, foie gras, coriander glazed carrots, braised baby gem, sauce albufera

### for two

### pork

caramelized belly of pork, sweet and sour onions, summer cabbage, marsala sauce

### beef

traditional roast rib eye, yorkshire pudding, red wine jus

**two courses 26.50**

**three courses 29.50**

All prices are inclusive of VAT  
A discretionary 12.5% service charge will be added to your bill  
Please be aware that some dishes may contain nut traces. If you have any specific allergies, please inform a manager immediately.