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# BANQUET MENU

Minimum 4 people — 119 per person

## To Start

### Cannolo à la truite fumée

*Smoked trout cannolo, blood orange*

### Croquettes aux crevettes

*Prawn croquettes, shellfish emulsion*

## Entrée to Share

### Fricassée de côtes de poulet

*Chicken ribs, garlic, parsley, butter, lemon*

### Tartare de thon

*Diced tuna, soy and egg yolk dressing, condiment*

### Paté de foie de volaille

*Chicken and duck liver parfait, plum jelly, chutney, toasted brioche*

### Aubergine au four

*Baked eggplant, gruyere, chickpea, pomegranate*

## Main to Share

### Poisson du jour

*Fish of the day, lemon and saffron beurre blanc, spinach, capers*

### Sirloin

*Rangers Valley sirloin (MBS 5), braised red onion, piquillo peppers, red wine jus*

### Gnocchi à la citrouille

*Pumpkin gnocchi, blue cheese, amaretti*

*Served with pomme frites & salade du jour*

## Dessert to Share

### Charlotte aux fruits

*Raspberry, blackcurrant, blueberries, strawberries, coconut mousse charlotte*

### Profiterole

*Crispy choux, chocolate, vanilla ice cream*



# AMUSE-BOUCHE

## Snacks

### Cannolo à la truite fumée — 8

*Smoked trout mousse, blood orange*

### Gyoza d'escargot au vin rouge — 7

*Snail gyoza, bone marrow, spinach, red wine jus*

### Croquettes aux crevettes — 8

*Prawn croquettes, bisque emulsion*

### Tartelette au panais et à la prune — 7

*Parsnip puree, davidson plum, honey*

### Vol au vent — 7

*Puff pastry, salted cod mousse, lime, lumpfish roe*

### Baguette — 10

*Bread and butter*

### Truffle supplement — 15



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# HUÎTRES

## Oysters

### TODAY'S OYSTERS

**Natural** half doz 40 | doz 72

*Served with a mignonette of red wine jus, chives and eschalots*

*Ask our staff about today's oysters*



## ENTRÉE

### Tartare de boeuf — 28

*Beef tartare, matchstick fries, condiments*

### Brie au four— 31

*Baked brie, mushroom, pumpkin, blueberries, celeriac*

### Paté de foie de volaille — 24

*Chicken and duck liver parfait, plum jelly, chutney, toasted brioche*

### Fricassée de côtes de poulet — 25

*Chicken ribs, garlic, parsley, butter, lemon*

### Tartare de thon — 29

*Diced tuna, soy and egg yolk dressing, condiment*

### Crevettes grillées — 34

*Split prawns, ajo blanco, chilli*

### Aubergine au four— 23

*Baked eggplant, gruyere, chickpea, pomegranate*

### Coquille gratin— 28

*Scallops, parsley and garlic crumb, fingerlime*

### Truffle supplement — 15

## SIGNATURE EN-CROÛTE

*“In Crust”*

### Signature bœuf en-croûte

*Beef tenderloin en-croûte, speck, mushroom, madeira jus*

**Full serving — 209** (24hrs notice required)

**Truffle supplement — 45**

## PLATS CHAUD

*Main course*

### Poisson du jour — MP

*Fish of the day, lemon and saffron beurre blanc, spinach, capers*

### Sirloin — 59

*Rangers Valley sirloin (MBS 5), braised red onion, piquillo peppers, red wine jus*

### Gnocchi à la citrouille — 32

*Pumpkin gnocchi, blue cheese, amaretti*

### Filet de cou de porc — 37

*Rolled pork neck, pickled red cabbage, nashi pear chutney, white balsamic jus*

### Truffle supplement — 15

## À PARTAGER

*To Share*

### Côte de boeuf — 145

*600g dry-aged rib-eye, peppercorn sauce, black garlic butter*

### Magrets de canard à l'orange — 49 / 89

*Half or whole duck crown, candied grapes, cashews*

### Poisson du jour entière — MP

*Whole fish of the day, brown butter and lemon emulsion, chilli, garlic*

## ACCOMPAGNEMENTS

*Sides*

*Pomme frites — 14*

*Choufleur, beurre d'anchois — 15*

*Gratin de chou avec du lardon — 15*

*Salade du jour— 13*