



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

Ceviche de kingfish

Kingfish, watermelon radish, sweet potato, chilli, lime, chives

Paté de foie de volaille

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

Aubergine frite

Fried eggplant, tomato, parmesan, pesto

Main to Share

Poisson du jour

Fish of the day, mandarin beurre blanc, spinach, dried olives

Bavette

MBS4+ Rangers Valley flank, 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



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

Poulpe poêlé— 32

Freemantle octopus, nduja, celeriac, cous cous

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

Ceviche de kingfish — 33

Kingfish, watermelon radish, sweet potato, chilli, lime, chives

Burrata — 32

Proscuttio, figs, vin cotto

Aubergine frite— 23

Fried eggplant, tomato, pampersan, pesto

Coquille gratin— 28

Scallops, parsley and garlic crumb, fingerlime

SIGNATURE EN-CROÛTE

“In Crust”

Signature bœuf en-croûte

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

Full serving — 209 (24hrs notice required)

PLATS CHAUD

Main course

Poisson du jour — MP

Fish of the day, mandarin beurre blanc, spinach, dried olives

Bavette — 59

MBS4+ Rangers Valley flank, 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

À PARTAGER

To Share

Contre-filet de bouef — 145

MBS5+, 600g Black Angus striploin, 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, capers

ACCOMPAGNEMENTS

Sides

Pomme frites — 14

Choufleur, beurre d'anchois — 15

Gratin de chou avec du lardon — 15

Salade du jour— 13