

climat

2 courses £48 / 3 courses £60

snacks

nocellara olives £6

hash browns & taramasalata £9.5

comté gougères £10

cervelle de canut, walnut & crudités £12

starters

cold ratatouille & sourdough croûtes

snails, garlic & pernod butter

cured trout & cucumber à la crème

deep fried ox tongue, sauce gribiche & watercress

mains

cull ewe mutton, piperade & green olive

guinea fowl, langoustine bisque & tarragon

halibut, new season spinach & sorrel velouté

tarte fine of chicory, orange & goat's cheese

extra baguette & butter £5.5

crushed new potatoes & rosemary salt £6

side salad £5

desserts

trou normand

beeswax ice cream & lemon thyme madeleines

english strawberry blancmange & chantilly cream

a selection of cheese

a discretionary 12.5% service charge will be added to every bill
please inform your server if you have any allergies, intolerances or juicy gossip