

The French Table

Artisan Bread

Sourdough & Salted Butter

Entrées

Baked Gruyère Soufflé

Caramelised Onion Chutney, Herb Salad, Walnuts

Seared Scallops à la Crème

Tarragon Velouté, Buttered Leeks, Crispy Pancetta

Hand-Cut Beef Tartare

Cornichons, Shallots, Dijon Emulsion, Sourdough Crisp

Mains

28-Day Aged Beef Fillet

Pomme Anna, Roasted Broccoli, Carrot Purée, Wild Mushroom Jus

Roasted Duck Breast & Confit Bon Bon

Celeriac Purée, Braised Cabbage, Blackberry Jus

Dover Sole Meunière

New Potatoes, Steamed Greens, Shrimp & Parsley Butter

Golden Beet & Onion Tart

Flaky Pastry, Whipped Feta, Baby Leaves

Desserts

White Chocolate Crémeux

Dark Chocolate Mousse, Raspberry Tuille

Classic Crème Caramel

Candied Orange Zest, Soaked Raisins

Almond-Honey Cake

Yogurt Sorbet, Strawberries, Crushed Pistachio