



JUS DE FRUITS

£4.50

Freshly squeezed orange

Carrot, apple and ginger

Apple and raspberry

Watermelon and Mint

Cranberry, raspberry and
basil smoothie £5.00

House-made lemonade £4.00

House-made pink lemonade £4.00

PRIX FIXE

Two courses £22.50

Three courses £25.50

– STARTERS –

Waldorf salad, yoghurt
and mustard dressing and
spiced pecans

Guinea fowl and duck liver terrine,
pickles and rye toast

– MAINS –

Spiced cauliflower steak, Fourme
d'Ambert, hazelnut beurre noisette,
honey mustard dressing

Roasted boneless chicken leg,
carotte de sables Parmentier,
goose fat sautéed potatoes
and broccoli

– DESSERTS –

Passion fruit crème brûlée

Apple and pear tart,
crème fraîche

LES PLATS

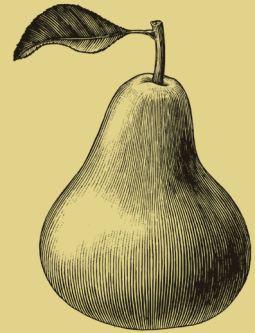
Spiced cauliflower steak, Fourme
d'Ambert, hazelnut beurre noisette,
honey mustard dressing £17.50

Hake supreme, chestnut mushroom
and white bean fricassee, truffle oil,
Jerusalem artichoke chips £21.50

Pan fried Lemon sole with sauce
Grenobloise £23.50

Roasted boneless chicken leg,
carotte de sables Parmentier,
goose fat sautéed potatoes
and broccoli £20.50

Rib-eye steak, watercress,
mustard and horseradish,
pommes frites £24.50



LES ENTRÉES

Waldorf salad, yoghurt and mustard
dressing and spiced pecans £9.50

Orange and fennel cured trout,
grain mustard and dill sauce,
gluten free croutons £11.50

Handpicked crab, avocado and
lemon mayonnaise on ruby gem
lettuce £12.50 / £18.00

Guinea fowl and duck liver terrine,
pickles and rye toast £10.00



LES ACCOMPAGNEMENTS

Pommes frites £3.50

Tender leaves with citronette £3.50

Broccoli, chilli, crispy shallots £3.50

Potato mousse and truffle oil £3.50

Peyton and Byrne sourdough £2.50

LES DESSERTS

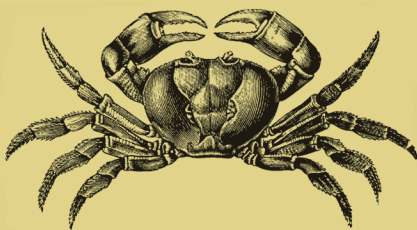
£6.50

Passion fruit crème brûlée

Dark chocolate mousse, chilli salted
caramel, honeycomb and clementine

Apple and pear tart, crème fraîche

Selection of ice cream, please ask
your server for today's flavours



L'ASSIETTE DE FROMAGES

A selection of French cheeses served
with artisan biscuits

1: £6.50 | 2: £8.50 | 3 £10.50

BECOME A MEMBER OF THE WALLACE COLLECTION AND RECEIVE 10% OFF YOUR BILL, CONDITIONS APPLY.

All of our dishes are made in an environment where nuts and gluten are present, please speak to a member of staff if you have any dietary requirements.
A discretionary 12.5% service charge will be added to your bill. All prices are inclusive of VAT at 20%.