

Lunch

'Savour' to start

Freshly shucked oysters, mignotte, lemon and rye	3/6	140/260
Poached cod and brandade wafer with black olive powder	90	
Ceviche of kingfish, salad of five citrus, angostura bitters and fine herbs	95	
Baby vegetables spiced in their own juices, anis scented fennel and Manchego cream	85	
Minestrone a la Madam: open onion lasagne with baby vegetables, little leaves and clear tomoates	85	
Pig in sheep's clothing - Crispy pork belly and prawn toast, coriander puree	105	

'Chacuterie' with Madam

House made pate with shallot, pear chutney and cumin crispbread	100
Foie Gras with tonic gel, zested orange and spicebread	120
Terrine of gamebirds, fresh nectarine and baby herbs	110

The centrepiece to feast

Chicken leg confit, potato roesti, corn puree, bacon powder and Bourguignonne sauce	190
A moment with Sophie-braised rabbit paperdelle, feves, green olive and lemon foam	180
Madame's Cassoulete: white beans, duck confit and Toulouse sausage	205
Roasted Wagyu hanger steak with polenta chips and spinach	250
Slow roast 'Woolly Pig' shoulder for two, pear and shallots, organic carrots, and fat chips	390
Steamed halibut with a ragout of smoked bacon greens and squid ink	230
Fish and Chips 'dedicated to Stanley' - cauliflower crush, vinegar crumbs, crisp batter and tartare buerre blanc	200

A little bit 'on the side' 40

Kipfler potatoes with melted Parmesan cheese and truffle oil	
Salad of fresh and semi dried heritage tomatoes, Mozzarella mousse and basil oil	
Young carrots and sauternes vinaigrette, sorrel leaves	



Lunch



Cheese and other passions

Maroilles: A cows' milk washed rind from Calais, soaked in beer then aged, served with white peach jelly and Guinness bread 80

Bleu de Causses: A cows' milk from the Aveyron region, South of France, accompanied by carpaccio of fig and housemade oatcakes 85

Sweet Cravings

Coffee and donuts

Gianduja mousse, kahlua cream, cardamom froth and espresso jellies with a hot cinnamon donut 55

Vanilla mille feuille of crisp apple, rice pudding mousse and milk sorbet 70

Honey parfait dusted in salted caramel on honeycomb, popcorn and chocolate mousse 75

Strawberry pannacotta, meringue shards and cherry berry compote with vanilla cream 70

Petit Four Selection: 8 per piece as many as you crave

Your choice of Cannelle, Truffle, Madeleines, Macaroons, Pate de Fruit

Menu created by Chris Woodyard and Gomez Braham



Madam's lunch de jour



Savour to start

Slow cooked hen's egg, creamed polenta, mushroom soil and black olive

Centerpiece to feast

Confit chicken, white sausage, toulouse choucroute and Madeira sauce

Sweet Cravings

Lemon brulee, vanilla cream and sugar wafer

Two courses 148
Three courses 178

Menu created by Chris Woodyard and Gomez Braham



Dinner



'Savour' to start

Marinated olives, fromage blanc, with truffled honey and baguette	60
Freshly shucked oysters, mignonette, lemon and rye	3/6 140/260
Cider braised snails, garlic cream and crispy potatoes	75
Poached cod and brandade, wafer and black olive powder	100
Goats' cheese truffle mousse, toasted marcona almonds and feve emulsion	105
Ceviche of kingfish, salad of five citrus, angostura bitters and fine herbs	110

'Paella for Pedro' a Spanish classic with a twist

Salad of mussels, rabbit, squid, scampi carpaccio and puffed rice 110

Baby vegetables spiced in their own juices, anis scented fennel and Manchego cream 95

Foie gras, roasted and poached, pearl barley ragout and Jerusalem artichoke soup 120

Roast scallops and pork rilette, caramelised shallot, anchovy puree and Jerez jus 120

'Chacuterie' with Madam

House made pate with shallot, pear chutney and cumin crispbread	100
Foie Gras with tonic gel, zested orange and spicebread	120
Terrine of gamebirds, fresh nectarine and baby herbs	110
Chorizo and white sausage with white beans	90
Toulouse sausage and traditional choucroute	85

'Froths' and 'Broths'

Scallop tartare with chilled Spanish almond gazpacho and peas 70

Warm jerusalem artichoke, shaved potatoes and truffle soup 85

Minestrone a la Madam: open onion lasagne with baby vegetables,
little leaves and clear tomatoes 90



Dinner



The centrepiece to feast

Joseph the Duck, Roasted duck breast and confit leg, warm poached plum, coffee crumbs and nasturtium flower 280

Pig in sheep's clothing, Slow cooked 'Mangalista' pork belly with cheeky lasagne and poached apple 270

Seared kingfish fillet with pork rinds, cockles and olive potato puree 280

For Stanley, Halibut cooked sous vide with a ragout of cauliflower, smoked bacon and squid ink 290

Inspired by Madam's travels, A classic fish stew from the Basque region
Bonito Mamitako: Seared Bonito, mussels and chorizo with
consommé of tomato and piquillo peppers 290

Wagyu short rib steak, red wine braised beef cheek and glazed mushrooms, spinach and horseradish foam 325

A little bit 'on the side' 40

Kipfler potatoes with melted Parmesan and truffle oil
Salad of fresh and semi dried heritage tomatoes, Mozzarella mousse and basil oil
Young carrots, sauternes vinaigrette and sorrel leaves
Puree of potatoes



Dinner



Cheese and other passions

- All Maroilles: A cows' milk washed rind from Calais, soaked in beer then aged, served with white peach jelly and Guinness bread. 90
- Bleu de Causses: A cows' milk from the Aveyron region, South of France accompanied by carpaccio of fig and housemade oatcakes 95
- Brebis de Adri Gasna: A sheeps' milk cheese from the Pyrenees, France served with a cherry and vanilla compote and spiced bread. 85

Sweet Cravings

- Coffee and donuts
Gianduja mousse, kahlua cream, cardamom froth and espresso sugar with a hot cinnamon donut 70
- Vanilla mille feuille of crisp apple, rice pudding mousse and milk sorbet 80
- Star anise and tequila crème brulee sandwich with a passionfruit jelly and granita 80
- Honey parfait dusted in salted caramel on honeycomb, popcorn and chocolate mousse 85
- Strawberry pannacotta, meringue shards and cherry berry compote with vanilla cream 80
- Petit Four Selection; 8 per piece as many as you crave
- Your choice of Cannelle, Chocolate Truffle, Macaroons, Pate de fruit, Pistachio madeleine

Menus created by Chris Woodyard and Gomez Braham



Madam's Tasting Menu

Ceviche of kingfish, salad of five citrus, angostura bitters and fine herbs

Scallop tartare with chilled Spanish almond gazpacho and peas

Foie gras with tonic gel, zested orange and spicebread

Baby vegetables spiced in their own juices, anis scented fennel and Manchego cream

Joseph the Duck

Roasted duck breast, warm poached plum, coffee crumbs and nasturtium flower

Optional cheese course*

All Maroilles: A cows' milk washed rind from Calais, soaked in beer then aged,
served with white peach jelly and Guinness bread.

Honey parfait dusted in salted caramel on honeycomb, popcorn and chocolate mousse

Selection of Madam's petit fours

680 per person

380 per person for wine to be matched to the menu

*Additional cheese course 50 per person.
Entire table must commit to cheese option.

Madam's Menu
for groups 7 or above

House made pate with shallot, pear chutney and cumin crispbread

Terrine of gamebirds, fresh nectarine and baby herbs

Roast scallops and pork rilette, caramelised shallot, anchovy puree and Jerez jus

Pig in sheep's clothing

Slow cooked 'Mangalista' pork belly with cheeky lasagne and poached apple

Optional cheese course*

All Maroilles: A cows' milk washed rind from Calais, soaked in beer then aged,
served with white peach jelly and Guinness bread.

Honey parfait dusted in salted caramel on honeycomb, popcorn and chocolate mousse

500 per person

Entire table must commit to menu

*Additional cheese course 60 per person.
Entire table must commit to cheese option.
