

L'Etoile

Set Menu 1

Starters

Cream of mushroom soup with truffle oil and croutons
Home cured Gravlax, potato cake, chive and crème fraiche
Chicken liver pate, grape marmalade and brioche

Mains

L'Etoile Salmon fish cake, tartar sauce, hand cut chips and chive cream
Stuffed Chicken breast, Anna potato, sauté kale and tarragon cream sauce
Farfalle, red pesto, roasted vegetables and kumquat jam

Desserts

Vanilla crème brûlée with L'Etoile short bread biscuit
Lemon meringue pie with raspberry sorbet
Apple tart tatin with Calvados clotted cream

Coffee or Tea

Vegetarian (v) All prices include VAT at the prevailing rate

A discretionary service charge of 12.5% of the final bill will apply Please ask us about special dietary needs, allergies or genetically modified ingredients

L'Etoile

Set Menu 2

Starters

Vichyssoise

Home cured Gravlax, potato cake, chive and crème fraiche

Crispy calamari, leek hay and sweet tomato chutney

Mains

Slow cooked pork belly, fondant potato, peach puree, spinach and honey jus

Baked cod fillet, Provençal vegetables, parsley mash and herb infused olive oil dressing

Farfalle, red pesto, roasted vegetables and kumquat jam

Desserts

Vanilla crème brûlée with L'Etoile short bread

Lemon meringue pie with raspberry sorbet

Moist fruit sponge, mascarpone cream toasted almond sauce

Coffee or Tea

Vegetarian (v) All prices include VAT at the prevailing rate

A discretionary service charge of 12.5% of the final bill will apply Please ask us about special dietary needs, allergies or genetically modified ingredients

L'Etoile

Set Menu 3

Starters

Cranberry cashew and orange couscous salad

Confit duck leg, ribbon vegetables straw potatoes, cherry sauce

Cream of mushroom soup, truffle oil and croutons

Crispy calamari, leek hay and sweet tomato chutney

Mains

Slow cooked pork belly, fondant potato, peach puree, spinach and honey jus

Baked cod fillet, Provencal vegetables, parsley mash and herb infused olive oil dressing

Gnocchi, Wild mushroom, crème fraiche, parmesan and mixed herbs

Pan seared duck breast, Lyonnaise potatoes, wild mushroom and apple ragout with red wine sauce

Desserts

Vanilla crème brûlée with L'Etoile short bread

Apple tart tatin with Calvados clotted cream

Hazelnut chocolate orange tart with vanilla ice cream

Selection of Cheeses

Coffee or Tea

Vegetarian (v) All prices include VAT at the prevailing rate

A discretionary service charge of 12.5% of the final bill will apply Please ask us about special dietary needs, allergies or genetically modified ingredients

L'Etoile

Mini a la carte

Starters

Cranberry cashew and orange couscous salad
Confit duck leg, ribbon vegetables straw potatoes, cherry sauce
Fried lamb sweetbreads, Provencal sauce and gooseberry jam
Roasted red pepper, butternut squash and goats cheese tart with fresh basil
Crispy calamari, leek hay and sweet tomato chutney

Mains

L'Etoile salmon fish cake, tartar sauce, hand cut chips and chive cream
Slow cooked pork belly, fondant potato, peach puree, spinach and honey jus
Gnocchi, Wild mushroom, crème fraiche, parmesan and mixed herbs
Pan seared duck breast, Lyonnaise potatoes, wild mushroom and apple ragout with red wine sauce
Fillet of beef wellington, carrots, French beans, roasted new potatoes and port jus (£5 supplement)

Desserts

Vanilla crème brûlée with L'Etoile short bread
Black Forest gateaux with white chocolate sauce
Apple tart tatin with Calvados clotted cream
Moist fruit sponge, mascarpone cream and toasted almond sauce

Selection of Cheese

Coffee or Tea

Vegetarian (v) All prices include VAT at the prevailing rate

A discretionary service charge of 12.5% of the final bill will apply Please ask us about special dietary needs, allergies or genetically modified ingredients