

# L'Etoile

Set Menu 1 28.95

## Starters

**Chicken liver parfait** Onion Marmalade & toasted brioche

**Salmon Gravlax** Spiced roasted beetroot, horseradish

**Jerusalem artichoke risotto** with chestnut puree and parmesan crisps (V)

## Mains

**Salmon fish cake** seasonal vegetables, tartar sauce, chive cream

**Polenta cake** parmesan, wild mushrooms, basil pesto (v)

**Pan Seared Chicken breast** roast shallots, sweetcorn puree & fondant potatoes

## Desserts

**Apple tart Tatin** with clotted cream

**Coffee Crème Brulee** L'etoile shortbread

**Rice pudding** with white chocolate, poached pear, forest fruit compote

# L'Etoile

Set Menu 2 | 32.95

## Starters

**Salmon Gravlax** Spiced roasted beetroot, horseradish

**Breaded Cod Cheeks** Celeriac puree, pickled cucumber, potato crisps

**Chicken liver parfait** Onion Marmalade & toasted brioche

**Jerusalem artichoke risotto** with chestnut puree and parmesan crisps

## Mains

**Belly of Pork** pig's trotters, samphire, apple purée, fondant potatoes

**Pan Seared Chicken breast** roast shallots, sweetcorn puree fondant potatoes

**Polenta cake** parmesan, wild mushrooms, basil pesto (v)

**Pave of Salmon** Olive Crust ,grilled baby leeks and carrots, cream velouté

## Desserts

**Coffee Crème Brulee** L'étoile shortbread

**Rice pudding** with white chocolate, poached pear, forest fruit compote

**Rhubarb crumble** honey and rosemary ice cream

**Ice cream and sorbet**

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 | 35.95

## Starters

**Chicken liver parfait** Onion Marmalade & toasted brioche

**Salmon Gravlax** Spiced roasted beetroot, horseradish

**Smoked Chowder** Pulled ham hock and garlic croutons

**Goats cheese ravioli** with spinach, tomato consommé & fresh basil

**Breaded Cod Cheeks** Celeriac puree, pickled cucumber, potato crisps

## Mains

**Rump of lamb** smoked aubergine purée, barley risotto, kale, mint jus

**Pan Seared Chicken breast** roast shallots, sweetcorn puree fondant potatoes

**Pave of Salmon** Olive Crust, grilled baby leeks and carrots, cream velouté

**Fillet of Beef Wellington** French beans, roasted new potatoes and Port jus  
(supplement £5)

**Butternut squash Pithivier** red pepper, spinach, tomato concasse, cream velouté

## Desserts

**Bubble gum panna cotta** pistachio nuts, red velvet doughnuts

**Apple tart Tatin** with clotted cream

**Coffee Crème Brulee** L'etoile shortbread

**Dark chocolate marquise** white chocolate, black cherry compote, chocolate and cherry sponge

**Selection of French and British cheeses**

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