

# 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, Provencal 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