



CAPE BOHEME

Starters

French onion soup, grilled Gruyere cheese
Roquefort crème brûlée, pear and walnut salad (v)
Scottish mussels steamed in Normandy cider and pancetta cream (£3 supp)
Coq au vin terrine, toasted sourdough, mustard vinaigrette
Braised puy lentils, carrot crisp, poached egg, chive oil (v)

Mains

Pork Blanquette, Boulangère potatoes
Ribeye steak, truffle potato, charred shallot, spinach, mushroom cream (£7 supp)
Merquez sausage, apricot and coriander cous cous, harissa dressing
Filet of Sea bass, Roast cauliflower, Saffron and leek chowder
Roast Jerusalem artichoke blini, warm beetroot salad, artichoke purée,
Red wine reduction

Desserts

Clementine crème brûlée
Caramelised apple and pear meringue, vanilla mascarpone, salted caramel
Dark chocolate and Armagnac mousse, candied pecans
Nougat Glacé, amarena cherry, crushed pistachio