

## MENU DU JOUR

CHEF'S SPECIALS

Potted duck, green peppercorns, toasted sourdough, cornichons, pearl onions	7.50
Roast partridge, savoy cabbage, bacon, fondant potato	16.50
Confit of duck leg, puy lentils	14.50
Pear & apple crumble, vanilla ice cream	6.95

**"PERFECTION IS LOTS OF LITTLE THINGS DONE WELL"**

This advice was once given by Pierre Koffmann to his then twenty-something apprentice chef, Marco Pierre White.

It's a motto we trust will shape your experience today in this unique collaboration between two legendary chefs.

Today's menu is a homage to a 36-year-old friendship; a culinary combination of the chef's personal favourites, careers and homelands.

This is a simple, honest brasserie food, created by two friends with little left to prove in the culinary world.

Served with a side order of joie de vivre, sit back and relax and say cheers to deliciously humble French and English classics using the freshest ingredients and local produce.

Salut, Cheers and Bon Appetit!

EXPRESS MENU

Available Monday – Friday from 12.00 – 7.00pm 2 courses £14.50 / 3 courses £17.50

STARTERS

Celeriac and hazelnut soup, sourdough croutons

Koffmann's Wadolf Salad

Imam Bayildi smoked salmon, herb cream

DESSERT

Apple & caramel cheesecake, green apple sorbet

Coffee crème brûlée

Alex James' Blue Monday cheese, artisan crisp breads, grapes, celery

MAINS

Rosemary and potato risotto, Fricassee of wild mushroom

Mr Walsh's salmon fishcake, Buttered leaf spinach, soft boiled egg, Tartare sauce

Pork belly Marco Polo, butter beans & Madeira jus