

FOUND Mains

Ratatouille Provençale

Peppers, aubergine & courgette with pomme purée (VG; GF)

£18 | 198kcal

Pates D'Alsace Spaetzle with Comte

Wild mushroom & truffle (V)

£19 | 551kcal

Or

Lobster & bisque sauce

£23 | 495kcal

Pan fried Sea Bass

Buttered leeks, crushed potatoes, Champagne velouté & keta caviar

£25 | 382kcal

Bouillabaisse

Cod, mussels & prawns

£26 | 441kcal

Honey Roasted Duck Breast

Braised lentils, heritage baby carrots & Madeira jus

£28 | 566kcal

Braised Lamb Shank

Pearl onion, mushroom & buttered mash potato

£27 | 622kcal

Slow Braised Beef Bourguignon

Slow Braised Beef Bourguignon in red wine sauce with Dauphinoise potatoes

£29 | 622kcal

8oz Armagnac Flamed Rib-eye Steak

Confit roast cherry tomato, watercress & homemade triple cooked hand cut chips, peppercorn or bearnaise sauce

£38 | 880kcal

Minted New Potatoes

£4.50 | 120kcal

French Fries

£4.50 | 312kcal

Green Beans with confit

shallots £5 | 32kcal

Cauliflower Cheese

£4.50 | 352kcal

Mixed salad, Mimosa dressing £4.50 | 160kcal

Sauteed or Creamed Spinach with grated nutmeg £5 | 150kca

A discretionary service charge of 12.5% will be added. All prices include VAT at the current rate. Guests with food allergies and intolerances, please make a member of the team aware before placing an order for food or drink.

Please note all of our dishes are prepared in a kitchen where cross contamination may occur, and we cannot guarantee an allergen free environment. Our menu description do not list all ingredients. (V) does not contain meat or fish. (VG) does not contain any animal products. (GF) Gluten free.