

FOUND

Restaurant + Bar

Available Monday to Friday from 12:00pm – 22:00pm

Saturday & Sunday from 15:00pm – 22:00pm

For the Table

Aubergine fries, parmesan, red chilli honey (V), 363kcal | 9

Pain de campagne, crusted white and brown seeded sourdough bread, dried tomato tapenade (V), 435kcal | 7

Olives a la giardiniera, lemon, chilli (GF) (VG), 133kcal | 7

Entrées

Vichyssoise soup, creamy vegan leek & potato soup served cold, toasted sourdough bread (VG), 225kcal | 9

French onion soup, comté crouton, 327kcal | 11.5

Chargrilled english asparagus à la Grenobloise, caperberries, blueberries, petit croutons, Dijon mustard vinaigrette (VG), 248kcal | 14.5

Mussels marinière, chardonnay, red chilli, grilled garlic baguette, 265kcal | 11

Hot smoked salmon, petit salad, fennel, orange, red quinoa, cherry tomato, chives, rye bread croutons, crème fraîche & lemon dressing, 392kcal | 14.5

Parisienne bistro salad, gem lettuce, jambon de cru, melon, boiled egg, comté cheese, tangy cornichons, yellow cherry tomato, potato nouvelle, light mayonnaise dressing (GF), 386kcal | 14

Bacon, onion & potato quiche tartiflette, saffron cheese mousse, 478kcal | 12.5

Plats

Bavette & frites, creamed champignons, deglazed caramelized onion in beef jus, 885kcal | 29

Armagnac flamed 8oz beef ribeye, grilled portobello mushrooms, stem broccoli, French fries, 1002kcal | 29
Choose from green peppercorn, 199kcal / café de Paris garlic butter, 206kcal / bearnaise, 277kcal | 3.5

French trim pork côtelette, pommes parmentier, mangetout, maître d'hôtel butter sauce (GF), 992kcal | 27.5

Gressingham confit duck leg, white bean cassoulet, cherry tomatoes on the vine, rosemary demi-glace (GF), 792kcal | 26.5

Pearl barley risotto, roasted cauliflower & green peas creamed in vegan soft cheese, toasted almonds, crispy shallots (VG, GF), 561kcal | 21.50

Bouillabaisse végétale, Paris brown mushrooms, heritage baby carrots, snap peas, sweet potato & samphire in a fragrant sea inspired sauce served with garlic crouton (VG), 511kcal | 23.50

Poulette a la moutarde Français, pomegranates, pommes purée a l'onion (GF), 802kcal | 24.5

Pan fried sea bass fillet a la Provençale, crushed potato nouvelle, stem broccoli au beurre blanc (GF), 455kcal | 27.5

Alsace spaetzle with clams, mussel & king prawn sauté, 570kcal | 26

Sides

French fries, 385kcal | 5.5

add truffle salsa and comté, 129kcal | 2

Roasted cauliflower, cheese fondue, savoury crumbs, 365kcal | 7.5

Stem broccoli gratin, oven dried tomato (VG), 201kcal | 7.5

Pommes purée a l'onion, glazed goat cheese (GF), 425kcal | 7.5

Creamed champignons, chive crème fraîche, 395kcal | 7.5

Mangetout au beurre, crispy shallots (GF), 209kcal | 7.5

Desserts

Chocolate dome rocher, crème chantilly, 550kcal | 10.5

Burnt basque cheesecake, salted toffee, 622kcal | 9.5

Classic crème brulee, sables (GF), 376kcal | 9.5

Mango, passion fruit & dark chocolate cake, champagne sorbet (GF) (VG), 446kcal | 11

Strawberry charlotte, coulis de myrtille, 492kcal | 11

Coconut sorbet sundae, nectarines, strawberries, fruit rouge salsa, vegan whipped cream (GF) (VG), 399kcal | 11

British produce cheese, pear chutney, celery, grapes, Scottish oat cakes, extra mature cheddar, stilton bleu, camembert (GF), 504kcal | 14

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 does not list all ingredients. (V) does not contain meat or fish. (VG) does not contain any animal products. (GF) Gluten free.

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Set Menu

Available from 12:00–19:00

Three Courses – £35

Starters

Vichyssoise soup, creamy vegan leek & potato soup served cold with toasted sourdough bread (VG), 225kcal

Mussels marinière, chardonnay, red chilli, grilled garlic baguette, 265kcal

Parisienne bistro salad, gem lettuce, jambon de cru, melon, boiled egg, comté cheese, tangy cornichons, yellow cherry tomato, potato nouvelle, light mayonnaise dressing (GF), 386kcal

Mains

Poulette a la moutarde Français, pomegranates, pommes purée a l'onion (GF), 802kcal

Pan fried sea bass fillet a la Provençale, crushed potato nouvelle, stem broccoli au beurre blanc (GF), 455kcal

Pearl barley risotto, roasted cauliflower & green peas creamed in vegan soft cheese, toasted almonds, crispy shallots (GF) (VG), 561kcal

Desserts

Chocolate dome rocher, crème Chantilly, 550kcal

Classic crème Brulee, sables (GF), 376kcal

Seasonal fresh fruit salad, minted syrup, lemon sorbet (GF)

Beverages

Newby Tea | £4.95 / 2kcal

Whole leaf tea in silken pyramid bags
English Breakfast
Earl Grey
Roiboos Orange
Masala Chai
Ginger & Lemon
Jasmin Princess
Hunan Green
Peppermint
Chamomile

Coffee

Espresso | £3.25 / 2kcal
Double Espresso | £3.75 / 4kcal
Americano | £3.75 / 4kcal
Flat White | £4.00 / 89kcal
Cappuccino | £4.00 / 93kcal
Café Latte | £4.00 / 112kcal
French Press
Small/Large—£4.00 / £6.50
3 kcal/ 6 kcal

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