

FOUND

Restaurant + Bar

SET MENU – £39

Available Monday to Friday from 12:00pm – 19:00pm

Saturday & Sunday from 15:00pm – 19:00pm

Entrées

Green tomato & watermelon vichyssoise, pain de paysan, lemon thyme crème fraîche (VG)

Mussels marinere, Chardonnay, red chilli, grilled garlic baguette

La salade Mentonnaise, frisee lettuce, red chicory, fennel, pink grapefruit, smoked streaky bacon, spring onion, pink radish, feta cheese, mint & lemon dijonnaise dressing (GF)

Plats

Creamy wild rice & wheatberry risotto, mangetout, sundried tomatoes, vegan soft cheese, crispy shallots (VG)

Pan seared seabream fillet, tomato salad a la Provençale, pommes nouvelle Parmentier (GF)

Cornfed chicken paillard, grilled citron, French beans sable, potato rosti, lemon & tarragon butter sauce (GF)

Desserts

Lemon posset, zesty crème fraîche, finger shortbread

Délice chocolat noisette, red berries Chantilly

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

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 – Add Supplement

Available Monday to Friday from 12:00pm – 19:00pm

Saturday & Sunday from 15:00pm – 19:00pm

Entrées

Classic French onion soup, Comté crouton | + £ 4.50

Aubergine marinée, cracker de maïs, olive oil, sherry vinegar, basil, peppercorns, candied citron, vegan sour cream (VG, GF) | + £ 4.5

Fresh Salmon tartare, grilled flatbread, keta caviar, lemon verbena, fig, pears & white balsamic gel | +£ 4.50

Poached egg a la Mornay, epinard au beurre, jambon cru, garlic baguette | +£ 4.50

Plats

Fricandeau de bœuf, Alsace spaetzle au fromage, apple, Dijon mustard & caramelized onion demi-glace | + £10.50

10oz pork collar panée & frites, Mache and radish salad, citronette (GF) | + £9.50

Gressingham roasted duck breast, courgette puree & fritters, balsamic glazed fig, Merlot jus (GF) | + £9.50

Swordfish gratiné à la Côte d'Azur, sundried tomatoes, pine nuts, fennel & orange salad | + £10.50

Battered minted courgettes, roasted pepper hummus, harissa rose mayonnaise, petit salad (VG, GF) | + £7.50

UK grass fed 8oz beef ribeye, grilled portobello mushroom, cherry tomatoes on vine, french fries (GF) | + £10.50

Add lemon garlic prawns skewers (GF) | + £9.50

Choose from green peppercorn (GF)/ café de Paris garlic butter (GF)/ bearnaise (GF) | + £3.50

Sides

French fries (GF) | + £ 5.50

Add truffle salsa and comté, | + £ 2

Mache lettuce & pink radish salad, cherry tomato, citronette (GF) | + £7.50

Mangetout au beurre, crispy shallots, sundried tomatoes (GF) | + £7.50

Courgette fritters, harissa rose mayonnaise (GF) | + £7.50

Alsace spaetzle au fromage, crumbled Blacksticks Blue (GF) | + £7.50

Sauté epinard, garlic, red chilli, citrus candy (GF) | + £7.50

Desserts

Burnt Basque cheesecake, salted toffee (GF) | + £ 3.50

Strawberry & basil craqueline choux, fresh fruit rouge | + £ 3.50

White peach & verbena millefeuille, raspberry sorbet | + £ 3.50

Vegan sunset Sundae, coconut & blood orange sorbet, caramel shortbread, whipped cream, chocolate drizzle (VG, GF) | + £ 3.50

British produce cheese, fig chutney, celery, grapes, assorted biscuits, extra mature cheddar, Blacksticks Blue, camembert | + £ 6.50

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