



A Taste Of...

Provence



Our next instalment of the Chef's Table series, A Taste of Provence, celebrates the delicacies of one of France's most revered regions

Crostini

Salt Cod Brandade

[F,G,SD,M]



Soupe au Pisto

Basil oil, Haricot Blanc

[G,N,M]



Duck Niçoise

Confit Duck, Soft Duck Egg

[M,E,Mu,F,SD]



Seabass Provencal

Saffron Aioli & Ratatouille

[F,E,M,SD]



Tarte Au Citron

Creme Fraiche

[G,E,M]



All prices include VAT. A discretionary 12.5% service charge will be added to your bill.
Some dishes may contain nuts. Please let us know if you have any allergies or intolerances.
We are happy to provide you with any allergen information you need. **(V)** Vegan.

ALLERGENS: G-Gluten, C-Celery, E-Eggs, F-Fish, P-Peanuts, N-Nuts, S-Sesame, So-Soya,
Mo-Mollusc, M-Milk, Cr-Crustacean, Mu-Mustard, L-Lupin, SD-Sulphur Dioxide

