

HIBOU BLANC

GLUTEN FREE MENU

STARTERS

Lindisfarne oysters

mignonette dressing - Tabasco - lemon
1 - £3.25. 6 - £17.95. 12 - £32.95

Chicken, ham and guinea fowl terrine £9.50

celeriac remoulade - parsley mayonnaise
- pickled mushroom

Truffled steak tartare £13.50

pickles - cornichons - shallots - parsley

Prawn cocktail £11.95

baby gem - avocado - Marie rose

Loch duart Salmon £12.95

rillette - pickled cucumber - caviar - dill

Jerusalem artichoke soup £7.50

soft herb pistou - chanterelle mushrooms
(v)

12g Petrossian Beluga caviar £40

with a glass of champagne £48

TO SHARE

Salt aged Chateaubriand for two £75.50

Cafe de Paris butter - large green leaf salad

MAINS

Fillet of hake £26.50

"Koffman" cabbage - braised oxtail stuffed potato -
parsnip

Fillet of halibut £29.50

creamed potato - leeks - sauce americane

8oz dry aged fillet steak £35.50

fine beans - cafe de paris butter

Dover sole meunière £39.95

capers - brown shrimps - lemon - parsley - new
potatoes

Breast of duck £28.50

puy lentils - roast carrot - black cabbage

Loin of venison £29.95

chanterelle mushroom - spinach - green peppercorn
game sauce

SIDES

Buttered heritage potatoes (v) £3.50

Buttered seasonal vegetables (v) £3.50

Large green salad (v) £3.50

Fine beans, shallot and garlic (v) £3.95

SAUCES

Peppercorn sauce £3 - Bearnaise sauce (v) £3 - Diane sauce £3 - Red wine sauce £3