



# LA PETITE PÉTANQUE

• RESTAURANT AND TEA ROOMS •

**MENU**  
**TWO COURSES £39**  
**THREE COURSES £45**

## STARTERS

### GOLDEN EYE

Heritage Beetroot, Squash and Pomegranate Salad, with a Burnt Lemon Dressing (VG, GF)

### SPECTRE

King Prawn and Crayfish in a Marie Rose Sauce with Sunblush Tomatoes (GF)

### LICENSE TO THRILL

Confit Duck Roulade with a Sweet & Sour Plum Red Wine Jus (GF)

## MAINS

### 007 FILLET

6oz Fillet Steak with Truffle Pomme Puree, Spinach, Bearnaise Sauce and Crispy Onions (GF)

### FROM RUSSIA WITH LOVE

Sirloin Steak with Fondant Potatoes, Spinach and a Vodka Peppercorn Sauce (GF)

### LIVE AND LET FRY

Pan Fried Salmon Fillet with Torched Gem Lettuce, Wild Mushrooms and a Lemon Butter Sauce (GF)

### SKYFALL

Charred Cauliflower Steak with a Smoked Aubergine Puree, Crispy Chickpeas and Chimichurri Sauce (VG, GF)

## DESSERTS

### VIEW TO A KILL

Rich Chocolate and Pistachio Fondant with Vanilla Bean Ice Cream (GF)

### OCTOPUSSY

White Chocolate & Coconut Panna Cotta with a Mango Compot and Lime Gel (GF)

### GOLD FINGER

Crème Brûlée with Sea Salted Shortbread

BOND STEAK NIGHT