





## Menu du Jour

Champagne Baron-Fuente Vintage 2006, Charly-sur-Marne 125 ml £11.00

> **Starter** Salad niçoise with soft boiled egg and anchovies

Main Course Roast chicken, pickled grapes, chicory and walnuts

> **Side dishes** | £4.50 Baby gem salad | Pink fir potatoes French beans, spinach and broccoli

**Dessert** Poached pear, chocolate cremeux and pine nuts (v)

> 2 courses £24.50 3 courses £29.50

A discretionary service charge of 12.5% will be added to your bill All of our dishes are prepared in an environment where nuts are present. Please let us know if you have any dietary requirements and we shall do our best to accommodate.

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1° 2 | ELEER COOPER \*\* | 2014



