

A la Carte Menu

Starters

Potage du Jour (V)

Soup of the moment

5.25

Crevettes & Moules à l'Armoricaine

Medley of prawns and mussels in cream and shellfish jus

9.75

Escargots Façon Maitre d'Hôtel

Oven baked snails with shallots

Herbs & garlic butter

Half Dozen 7.95 - Dozen 11.95

Merguez Grillées Piquantes

Char-grilled homemade spicy lamb sausages

served with a side dish of harissa sauce

8.95

Medaillons de Foie Gras

Foie gras pate garnished with fig

relish & toasted artisan fig bread

9.85

Salade de Chèvre Fondue aux Noix (V)

Warm goat's cheese salad,

set on shredded beetroot, walnuts,

with balsamic dressing

8.75

Main Dishes

Confit de Canard à l'Orange & Porto

*Oven roasted duck confit set on poached pear,
in orange & port sauce*

17.95

Pavé de Filet de Bœuf Grillé

*Char-grilled fillet of beef,
served with pommes frites.*

Choice of sauces:

Green peppercorn OR Shallots & Garlic butter

27.95

Moules Marinières à l'Armoricaine

*Rope grown Shetland mussels,
cooked in white wine & lobster cream sauce,
served with pommes frites*

16.95

Rôti d'Agneau au Romarin

*Oven roasted tender lamb shank,
on a bed of aubergine Provençal,
scented with rosemary*

18.95

Jarret de Porc aux Pommes

*Slow cooked pork shank with rosemary,
apple & cider, in cream sauce*

17.95

Civet de Lapin du Fermier

*Slow oven cooked saddle of farmed rabbit
with wild mushroom, carrots & herbs,
in light white wine & cream sauce*

18.95

**Also refer to our Black Board
for more Daily Fish Dishes**

Desserts

Tarte du jour

*Homemade tart of the day served with a
scoop of vanilla ice cream*
6.95

Crème brûlée à la vanille au coulis de framboise

*Caramelised vanilla cream pot, served with
raspberry coulis*
6.95

Mousse au Chocolat

*Dark chocolate mousse, scented
with Grand Marnier*
6.95

Trois boules de sorbets parfumés

*Three scoops of refreshing sorbet, Orange,
Raspberry, Mango & Passion fruit*
6.95

Assiette de fromage

Three different French cheese platter
8.95

Due to the products that we use stating that they may contain traces of nuts, it is not possible for us to guarantee a nut free menu, please advise of ANY allergies when ordering.

PLEASE NOTE:

Items & Prices are subject to change without prior notification –E & OE

A 10% Service Charge May Be Applied To Your Bill