

A la Carte Menu

Starters

Potage du jour (V)

Soup of the moment

5.25

Moules marinières à la crème

*Rope grown Shetland mussels,
cooked with white wine,
leeks, carrots in cream sauce*

8.95

Crevettes poêlées aux Epinards

*Pan fried prawns in garlic butter,
spinach & tomato coulis,*

9.75

Escargots façon Maitre d'hôtel

*Oven baked snails with shallots,
herbs & garlic butter*

Half Dozen 7.95

Dozen 10.95

Merguez grillées piquantes

*Char-grilled homemade spicy lamb sausages
served with a side dish of harissa sauce*

8.95

Salade de Chèvre Fondue aux Noix (V)

Warm goat's cheese salad,
*set on shredded beetroot, walnuts,
with balsamic dressing*

8.45

Médallions de foie gras & brioche

*Foie gras pate garnished with fig relish,
served with warm brioche*

9.85

Main Dishes

Confit de Canard à l'orange & Porto

*Oven roasted duck confit, setting on
butternut squash galette, 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 Béarnaise sauce

27.95

Moules Marinières à l'Armoricaine

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

15.95

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*

17.95

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