

# *Lunch & Early Evening Menu*

## **Tuesday to Saturday**

12:00noon to 2.00pm (Last order)  
2 Courses 17.95 – 3 Courses 20.95

## **Tuesday to Thursday**

5.00pm to 6.30pm (last order)  
2 Courses 20.95 – 3 Courses 24.95

### *Starters*

#### **POTAGE DU JOUR (V)**

Soup of the moment

#### **PATE DE SAUMON FUME**

Garnished smoked salmon pate,

#### **MOROCCAN CAULIFLOWER ROULADE (V- GF)**

A gluten free cauliflower & turmeric pastry roulade filled with chickpeas, pepper & minty crème fraiche

#### **ESCARGOTS FAÇON MAITRE D'HOTEL**

Oven baked snails with shallots, herbs & garlic butter

### *Main Dishes*

#### **POULET DE FERME AUX CHAMPIGNONS SAUVAGE**

Corn fed chicken breast in tarragon,  
wild mushrooms & cream sauce

#### **BAVETTE D'ONGLET DE BOEUF GRILLE**

(Supplement) £ 3.00

Grilled hanger steak served with pommes frites.  
Green pepper corn Or Béarnaise sauce  
(Rare or Medium Rare only)

#### **TUNA GRILLE AUX PETTIS LEGUMES**

Char-grilled Med-Rare tuna steak, set on cannellini beans,  
carrots & leeks, served with potato

#### **MOULES MARINIÈRES A L'ARMORICAINE**

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

#### **FEUILLETTE FARCI AU POTIRON (V)**

Cumin spiced butternut squash with mixed lentils  
in filo pastry parcel, set on red pepper & tomato coulis

### *Desserts*

#### **TARTE DU JOUR**

Tart of the day

#### **DEUX BOULES DE SORBET PARFUMÉES**

Two scoops of refreshing Coconut & Cranberry sorbet

#### **GATEAU AU FROMAGE**

Ginger & Elderflower cheese cake

#### **FROMAGE DU JOUR**

Cheeses of the moment

**A 10 % Service charge may apply to your bill**

## *Desserts*

### **TARTE DU JOUR**

Tart of the moment

### **DEUX BOULES DE SORBET PARFUMÉES**

Two refreshing scoops of lemon & raspberry sorbet

### **MOUSSE AU CHOCOLAT PARFUMÉE À LA MENTHE**

After eight chocolate mousse

### **FROMAGES**

Cheeses of the day

**10% Service Charge will Be Applied To Your Bill**