

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 hot smoked salmon pate, with dill & gherkins

AUBERGINE PROVENCALE (V – GF)

Aubergine, tomato & garlic stew served with crème fraiche

TARTE AUX EPINARDS & FROMAGE DE CHEVRE (V)

Warm goat's cheese and spinach tart with salad

SALADE DE LAITUE AUX NOIX & AVOCADO (V –GF)

Lettuce salad with walnuts & avocado in French dressing

Main Dishes

JARRET DE PORC AUX POMMES

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

CREPE AUX SAUMON & EGLEFIN FUME

Oven baked pancake filled with salmon, smoked
haddock & leeks, topped with béchamel & gruyere gratin

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)

LOUP DE MER AUX PETITS LEGUMES

*Pan fried fillet of sea bass set on
Puy lentils, carrots & leeks sauce*

MOROCCAN CAULIFLOWER ROULADE (V- GF)

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

Desserts

TARTE DU JOUR

Tart of the day

GLACE DE CASSIS & VANILLE SORBET

Vanilla ice cream & Cassis sorbet set on fruit couli

MOUSSE AU CHOCOLAT

Chocolate mousse

FROMAGE DU JOUR

Cheeses of the moment