MENU DU SOIR

3 Courses, including a half bottle of Jean Didier Red, Les Roulants White or Jean Didier Rosé per person
Tuesday to Friday 5.30pm to 7pm, Saturday lunch 12pm to 2.30pm £47.50/£38.50 without wine

Saturday 5.30pm to 7pm £ 49.50/£40.50 without wine

To Nibble

Fresh Baked Bread Roll & Butter £1.50

STARTERS

French Onion Soup or (V) Soup of The Day (Both Served with Bread & Butter)

Fish Soup, Aioli Crouton

Toulouse Sausage, Sun Dried Tomato Cassoulet, Black Olive Crumble

Hot Smoked Salmon & Spring Onion Fishcake, Pea & Chilli Salsa, Soy & Sesame dressed Salad

Tempura King Prawns, Tomato Chilli Jam (£4 extra)

(V) Deep Fried Brie, Warm Pepper & Mango Chutney

(N) (V) Salad of Salt Baked Beets, Goats Cheese, Candid Walnuts, Balsamic Dressing

Chicken Liver & Brandy Parfait, Apple Chutney, Toasted Bloomer

MAIN COURSES

Char-Grilled 200g, Dry-Aged Rump Steak & Chips, Peppercorn Sauce (£5 extra)

Confit Pork Belly, Buttered Cabbage, Celeriac & Apple Mash, Sage Jus

Roast Chicken Breast, Wild Mushroom Risotto, Aged Parmesan, Baby Carrots, Thyme Jus

Pan Fried Sea Bream Fillet, Orzo Pasta with Chorizo, Roast Fennel & Piquillo Peppers, Brown Crab Butter

Pan Fried Wood Pigeon Breasts, Puy Lentil, Smoked Bacon & Vegetable Ragu, Grilled Hispi Cabbage

(V) Spinach & Ricotta Ravioli, Peas, Sundried Tomatoes, Artichokes, Toasted Pinenuts & Tomato Pomodoro

ALL MAIN COURSES ARE SERVED WITH SEASONAL VEGETABLES AND NEW POTATOES

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DESSERTS

Crème Brûlée

(N) Sticky Toffee Pudding, Roasted Almonds, Toffee Sauce

(N) Dark Chocolate Delice, Salted caramel Sauce, Candid Walnuts

(N) Iced Lemon & Thyme Parfait, Bilberry Compote, Almond Tuile

Blackcurrant Tart, Whipped Vanilla & Mascarpone, Blackcurrant sauce

Trio of Ice Creams

Trio of Sorbet

Duo of Cheese : Bleu d'Auvergne
& Cornish Yarg, Celery, Grapes, Biscuits & Chutney

£3.00 extra scoop of ice cream
(N) = dessert containing nuts

COFFEE

Espresso £3.50 / £4.00
Macchiato £3.70 / £4.20
Americano £4.00
Decaffeinated £4.00
Cappuccino £4.50
Latte £4.50
Selection of Teas £3.50
Liqueur Coffee £11.00

An optional 12.5% service charge will be added to the bill of parties of 6 people or more.
If you have any food allergies or intolerances, please speak to a member of staff.