

Menu

3 course a £38.50

Les entrees

La soupe de poisson
Gnocchi, wild mushrooms, parmesan
Terrine de lapin, quince compote
Brandade, squid and chorizo
Tapenade crostini, charcuterie, cornichon

Les plats principaux

La cote de boeuf, sauce béarnaise (for two people: £10 supplement)
Le plat du jour
Le poisson selon le marche
Hen pheasant, chestnut, apple and calvados sauce
Bourguignon of Portobello mushroom, beetroot and carrot, sweet potato mash

Les desserts

Le dessert du jour
Seasonal fruit tart
Sorbet ou glacé
Les fromages (£6 supplement)

to the best of our knowledge no gm products are used
all foods prepared in an environment where nuts are present
please ask a member of staff if you suffer from any allergens
our cheese products are mostly unpasteurised