

## **Autumn A La Carte Menu**

### **Les Entrées**

La soupe de poisson ... 7.95  
La soupe du jour ... 5.95  
Sardines, fennel and grapefruit ... 7.95  
Gnocchi, wild mushrooms, parmesan ... 8.95  
Terrine de lapin, quince compote ... 9.50  
Brandade, squid and chorizo, rocket salad with a lemon dressing ... 9.95  
Tapenade crostini, charcuterie, cornichon ... 8.95  
Brioche, spinach, poached egg, hollandaise ... 6.95

### **Les Plats**

*All mains are served with chips and green salad*

La cote de boeuf, sauce béarnaise (for 2 people) ... 63  
Le plat du jour ... 23.95  
Le poisson selon le marche ... 23.95  
Hen pheasant, chestnut, apple and calvados sauce ... 24.95  
Lemon sole meuniere ... 24.50  
Iberico pork, confit beans and port sauce ... 24.95  
Bourguignon of Portobello mushrooms, beetroot and carrot, sweet potato mash ... 18.95  
Lozere leg of lamb, wild mushrooms, dauphinoise and madeira sauce (for 2 people) ... 63

### **Les Desserts ... all 5.95**

Le dessert du jour  
Seasonal fruit tart  
Chocolate fondant with salted caramel ice cream  
Lemon posset with warm madelines

Sorbet ou glacé ... 4.95  
Les fromages ... 11

12.5% optional service charge; 15% for parties of 8 and over.

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