

Menu

3 course a £38.50

Les entrees

La soupe de poisson

Lamb shoulder croquettes, harissa aioli

Roasted butternut, sweet potato and tender stem broccoli with haloumi

Bayonne ham with root vegetable remoulade

Gin cured salmon gravalax, smoked salmon mousse, mixed leaves

Les plats principaux

La cote de boeuf, sauce béarnaise (for two people: £10 supplement)

Le plat du jour

Le poisson selon le marche

Grilled coquelet, butterbeans, tarragon and morel sauce

Melanzane parmigiana

Les desserts

La tarte du jour

Iced white chocolate parfait with pistachio and passion fruit coulis

Dessert du jour

Sorbet ou glacé

Les fromages (£5 supp)

we cannot guarantee the total absence of any allergen
please speak to a member of staff if you suffer from any allergies
to the best of our knowledge no gm products are used
all foods prepared in an environment where nuts are present
our cheese products are mostly unpasteurised