

February Menu

2 courses a £33.50

3 courses a £38.50

Les Entrées

La soupe du jour

La soupe de poisson

Lamb shoulder croquettes, harissa aioli

Roasted butternut, sweet potato, tenderstem broccoli with haloumi

Spinach and Roquefort tartlette with poached egg, bechemel sauce

Bayonne ham with root vegetable remoulade

Grilled octopus, romesco sauce, rocket

Gin cured salmon gravalax, smoked salmon mousse, mixed leaves

Les Plats

All main courses are served with frites and salad

La cote de boeuf, sauce béarnaise (for 2 people - £10 supp)

Le plat du jour

Le poisson selon le marché

Grilled coquelet, butterbeans, tarragon and morel sauce

Jarret de jambon alsacenne

Melanzane parmigiana

Roasted Hake with Jerusalem artichoke puree, purple broccoli and pickled beetroot

Lozere leg of lamb, wild mushrooms, dauphinoise, madeira sauce (for 2 people - £10 supp)

Les Desserts

La tarte du jour

Le dessert du jour

Steamed treacle pudding with vanilla anglaise

Iced white chocolate parfait, pistachio and passion fruit coulis

Sorbet ou glacé

Les fromages (£5 supp)

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

*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 foods are used

*All foods are prepared in an environment where nuts are present

