

# LE CAFÉ DU MARCHÉ

2 courses a £33.50 ; 3 courses a £39.50  
All main courses served with chips and green salad

## LES ENTRÉES

La soupe du jour  
La soupe de poisson  
Risotto of peas, broad beans, parmesan  
Tian of smoked salmon, crab and avocado with  
watercress salad and green peppercorn dressing  
(£3 supp)  
6 English Burgundy Snails, garlic butter, toasted  
sourdough  
Crispy squid, espelette and salt, sweetcorn  
puree  
Salad of roasted beetroot, Portobello mushroom  
and mascarpone  
Grilled lamb tongue, tenderstem broccoli,  
gribiche sauce

## LES PLATS

La cote de boeuf, sauce béarnaise (for 2 people -  
£10 supp)  
Le plat du jour  
Le poisson selon le marché  
Grilled Iberico pork, cauliflower puree, red wine  
sauce  
Pan fried sea trout, sauce vierge and asparagus  
Saute Jerusalem artichoke, butter beans and  
globe artichoke and goats cheese  
Roast pigeon, braised lettuce, peas and bacon  
Lozere leg of lamb, wild mushrooms,  
dauphinoise, madeira sauce (for 2 people - £10  
supp)

## LES DESSERTS

La tarte du jour  
Le dessert du jour  
Lemon mascarpone, honeycombe  
Peanut butter parfait, rum caramel  
Sorbet ou glacé  
Les fromages (£5 supp)

12.5% optional service

*N.B. Customers susceptible to food allergens are advised to ask management for further information on menu content*