

Menu

3 course a £46.95

Les entrees

La soupe de poisson
Risotto of butternut, smoked chicken and sage
Smoked salmon, rye pancake, horseradish crème fraiche
Goats cheese, caramelised walnuts and watercress

Les plats principaux

La cote de boeuf, sauce béarnaise (for 2 people - £5 supp)
Le poisson selon le marché
Confit duck, Brussel tops, cranberry compote, red wine jus
Wild mushroom risotto, parmesan, truffle oil

Les desserts

La tarte du jour
Chocolate truffle cake, orange and grand marnier sauce
Buttermilk pannacotta, pistachio crumbs
Sorbet ou glacé
Les fromages (£3 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