

Three courses £39.50 per person

Four courses £44.85 per person

Please make your choice as early as possible
as some items may not be available.

A choice of **THREE** dishes per course can be offered on a **pre-ordered** basis

Starters

1. Salad Lyonnaise
2. Salad of grilled goats cheese (V)
3. Fish soup with rouille, croutons and gruyere
4. Onion tart with a butter sauce (V)
5. Smoked salmon with gribiche sauce
6. Wild mushroom risotto (V)
7. Bruschetta with roast tomato & Buffalo mozzarella (V)
8. Snails on toast, garlic butter
9. Bayonne ham with celeriac remoulade

Vegetarian

1. Beetroot tart tatin
2. Melanzane parmigiana
3. Pepper and onion stew, baked egg and goat's cheese
4. Provençal stuffed beef tomato
5. Wild mushroom and ricotta crespelina
6. Vegetarian du menu

Main Courses

1. Confit of duck honey and clove sc
2. Seasonal lamb dish
3. Fish of the day
4. Daube of beef bourguignonne
5. Guinea fowl, chestnuts, wild mushroom sauce
6. Seasonal game dishes (market price)
7. Duck breast, port and raisin sauce
8. Cote de boeuf (for 2 people) £9 supp
9. Cassoulet maison
10. Milk fed leg of lamb (for 2) £10 supp
11. Blue lobster, saffron risotto (for 1) £10 supp

Desserts

1. Seasonal fruit tart with crème anglaise
2. Crème caramel
3. Nougat glace, raspberry coulis
4. Chocolate cheesecake
5. Fruit salad
6. Vanilla profiteroles, chocolate sauce
7. Seasonal fruit strudel, crème fraiche
8. Les fromages (£6 supplement)

All main courses come with vegetables, salad and a potato dish

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

15% service charge

