

## **February / March Menu**

**2 courses a £33.50**

**3 courses a £39.50**

### **Les Entrées**

La soupe du jour

La soupe de poisson

Pink grapefruit, avocado and castelfranco salad

Grilled langoustine, lemon mayonnaise, toasted sourdough (£3 supp)

Venison carpaccio, persimmon, pomegranate and rocket salad

Gin cured salmon gravadlax, pickled cucumber, thyme crackers

Crudites of cauliflower, baby carrots, baby cucumber and radishes

Lamb croquettes, harissa aioli, mixed baby leaves, French dressing

### **Les Plats**

*All main courses are served with frites and salad*

La cote de boeuf, sauce béarnaise (for 2 people - £12 supp)

Le plat du jour

Le poisson selon le marché

Saute rabbit leg, cacciatora sauce, creamy polenta

Pan fried turbot, lemon hollandaise, spinach (£9 supp)

Confit pork belly, black pudding, apple puree, port sauce

Gnocchi Sorrentina

Lozere leg of lamb, wild mushrooms, dauphinoise, madeira sauce (for 2 people - £12 supp)

### **Les Desserts**

La tarte du jour

Le dessert du jour

Chocolate fondant, caramel icecream

Raspberry bavaois, honey and orange madeleines

Sorbet ou glacé

Les fromages (£6 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