

Formule Midi

2 courses £22.95 / 3 Courses £27.95

Entrées £8.95

Toast de brioche aux champignons (Contains gluten) (V)

Toasted brioche topped with creamy sauteed mushrooms

Rillettes de poisson (GF available)

Homemade fish rilette pâté, served with sourdough toast

Pâté de Foie de volaille (GF available)

Homemade chicken liver pâté, served with sourdough toast

Plats £17.95

Riz crémeux aux petits pois, asperges et feta (GF) (V)

Pea, asparagus & feta risotto, topped with crispy shallots

Filet de maquereau aux courgettes & beurre d'orange (GF)

Pan fried mackerel filet served with sautéed courgettes and an orange butter sauce

Suprême de volaille, pommes Lyonnaise & sauce Dijonnaise (GF)

Chicken supreme served with roasted potatoes & onions and a creamy Dijon mustard sauce

Desserts

Ile flottante à l'orange (GF) (N)

Soft meringue cloud, orange custard & candied walnuts

Pain perdu (Contains gluten)

Brioche 'French toast' with Salted Caramel & Vanilla Ice Cream

Mousse au chocolat (GF) (V) – Homemade chocolate mousse