

Formule Midi

2 courses £22.95 / 3 Courses £27.95

Entrées £8.95

Betteraves rôties au chèvre (V) (GF)

Roasted beetroot, goat's cheese mousse, pickled apple, toasted pumpkin seeds & chive oil

Poireaux grillés & crevettes (GF)

Grilled leeks served with prawns in a beurre blanc & chive sauce

Tartare de Melon, jambon de Bayonne, pineau des Charentes (GF)

Cantaloupe melon tartare, Bayonne cured ham, Pineau des Charentes

Plats £17,95

Butternut farci aux lentilles & champignons (Ve) (GF)

Roasted butternut squash stuffed with Puy lentils, wild mushrooms and herbs, served with salsa verde

Filet de saumon, haricots verts & beurre d'aneth (GF)

Salmon fillet served with green beans & a dill butter sauce

Joue de bœuf braisée (GF)

Slow cooked braised Ox cheek with lardons, carrots and pearl onions, served with mash potatoes

Desserts

Poire pochée au vin rouge (Ve) (GF)

Red wine poached pear served with blackcurrant sorbet and spiced red wine syrup

Ile flottante (GF) (N) – Soft meringue cloud, custard, caramel & almond flakes

Mousse au chocolat (GF) – Homemade chocolate mousse