

Formule Midi

2 courses £22.95 / 3 Courses £27.95

Entrées £8.95

Tartare de betteraves (GF) (Ve)

A finely chopped mix of seasoned red, golden & candy beetroot topped with pickled beetroot and herbs

Tapenade verte aux anchois (GF available)

Crushed green olives, anchovies, capers, garlic, parsley served with croutons & crudités

Salade de roulade de jambon au fromage de chèvre (GF)

Salad of cured ham & goat cheese roulade

Plats £17.95

Cassoulet de légumes du French Quarter (Ve) (GF)

Mixed vegetable & bean casserole served with sauteed tenderstem broccoli

Filet de saumon, légumes du soleil & sauce safrané (GF)

Salmon served with Mediterranean vegetables & saffron sauce

Rumsteck, pommes sautées, sauce diable (GF)

Beef rump steak, sautéed potatoes served with a tarragon, black pepper, shallot jus

Desserts

Poire poché au vin chaud (GF) (N) (Ve option available)

Pear poached in red wine served with granola & vanilla ice cream

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

Pain perdu (Contains gluten)

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