

Formule Midi

2 courses £22.95 / 3 Courses £27.95

Entrées £8.95

Tartare de betterave et son crumble de chèvre (GF) (Ve available)

Beetroot tartare with roasted goat cheese

Pâté de maquereau (GF available)

Homemade mackerel pâté, served with sourdough toast

Salade périgourdine (GF)

Smoked duck breast, gizzard, crispy potatoes & tomatoes on a bed of mixed leaves with a vinaigrette dressing

Plats £17,95

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

Mixed vegetable & bean casserole served with sauteed tenderstem broccoli

Filet de bar au fenouil braisé & beurre blanc (GF)

Filet of seabass served with braised fennel in a white butter sauce

Joue de bœuf braisée (GF)

Slow cooked braised Ox cheek with lardons, mushrooms & carrots served with mash potatoes

Desserts

Poire au sirop (GF) (Ve option available) (N)

Pear poached in vanilla and spices, walnut granola & vanilla ice cream

Pain perdu (Contains gluten)

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

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