

## Formule Midi

2 courses £22.95 / 3 Courses £27.95

### Entrées £8.95

#### **Fricassé de champignons & œuf poché (V) (GF)**

Wild mushrooms and spinach served with a poached egg & gluten free croutons

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#### **Pâté de maquereau (GF available)**

Smoked mackerel pâté served with toasted brioche & pickled shallots

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#### **Salade d'endives au magret fumé (GF) (N)**

Grilled endive served with smoked duck breast, frisée, tarragon mustard & candied walnuts

### Plats £17,95

#### **Riz crémeux aux asperges (GF)**

Asparagus & mangetout risotto topped with crispy sage

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#### **Pavé de saumon, beurre blanc au safran (GF)**

Salmon served with broccoli, peas with chilli & mint, saffron beurre blanc & pickled radish

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#### **Brochette d'agneau, quinoa & yaourt aux herbes (GF)**

Grilled lamb skewer served with quinoa, seasonal vegetables & herb yoghurt

### Desserts

#### **Cake à la banane & glace vanille (Contains gluten)**

Banana loaf served with vanilla ice cream, salted popcorn topped with homemade caramel sauce

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#### **Ile flottante (GF) (N) - Soft meringue cloud, custard, caramel & almond flakes**

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#### **Carpaccio d'ananas, sirop de menthe et son sorbet (GF)**

Pineapple carpaccio, lime & mint syrup, lemon sorbet