

Formule Midi

2 courses £22.95 / 3 Courses £27.95

Entrées £8.95

Asperges sauce gribiche (V) (GF)

Fresh asparagus served with classic egg, capers, cornichon & herb dressing, topped with crispy capers

Salade de maquereau fumé (GF)

Green bean salad, smoked mackerel, egg & homemade vinaigrette

Salade de foie de volaille (GF) (N)

Pan-fried chicken livers with walnuts & garlic, served with mixed leaf salad

Plats £17,95

Courgette farcie au quinoa de printemps (Ve) (GF)

Round courgette stuffed with quinoa, pepper, tomato & olives

Pavé de lieu noir, courgettes & sauce vièrge (GF)

Pan-fried coley & sauteed courgette served with lemon & basil oil and fresh diced tomato & olives

Suprême de Volaille, beurre citronné, pommes sautées (GF)

Chicken supreme in a lemon & thyme butter sauce, served with sautéed potatoes

Desserts

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

Pineapple carpaccio, lime & mint syrup, lemon sorbet

Mousse au chocolat (GF) – Homemade chocolate mousse

Pain perdu (Contains gluten)

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