

Formule Midi

2 courses £20.95 / 3 Courses £25.95

Entrées £7.95

Toast aux champignons à la crème d'estragon (V) (GF available)

Tarragon & wild garlic mushrooms served on sourdough toast

Saumon Gravlax (GF)

Homemade cured salmon served with pickled radish, crispy kale and herbs

Jambon de Bayonne, figues et Roquefort (GF)

Cured ham, torched figs, pear shavings & crumbled Roquefort blue cheese

Plats £15.95

Brocoli & purée d'aubergine fumée (Ve) (GF)

Charred purple broccoli, smoked aubergine purée, confit tomatoes, roasted courgettes, crispy shallots

Filet de truite, fondue de poireau, beurre blanc citronné (GF)

Pan-fried fillet of trout served with leek and spinach fondue & a lemon beurre blanc sauce

Rumsteck, pommes sautées, sauce aux 2 poivres (GF)

Beef rump steak, sauteed potatoes & asparagus served with a pink and black peppercorn sauce

Desserts

Crèmeux au chocolat noir & cerise (GF) (V)

Dark chocolate crèmeux, cherry compote served with honeycomb

Crème brûlée (GF) (V) – Classic caramelised vanilla custard

Pain perdu (V) (Contains gluten)

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