

Formule Midi

2 courses £22.95 / 3 Courses £27.95

Entrées £8.95

Toast de chèvre & caviar d'aubergine fumé (V) (GF)

Smoked aubergine served on toasted sourdough with goat's cheese and micro salad

Salade de calamar (GF)

Warm squid salad with radicchio, salsa verde & pickled radish

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

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

Plats £17,95

Chou pointu grillé, sauce roquefort & quinoa épicé (V) (GF)

Grilled hispi cabbage served with spiced quinoa and a Roquefort sauce

Riz crémeux aux fruits de mer (GF)

Creamy seafood risotto with prawns, mussels and vegetables

Cassoulet et son trio de viandes (Contains Gluten)

Toulouse sausage, pork, chicken,
haricot beans casserole, tomato & herbs

Desserts

Banane flambée au Rhum (GF) (N)

Banana flambé with Rhum, served with caramel, toasted walnuts
& honeycomb gelato

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

Mousse au chocolat (GF) – Homemade chocolate mousse