

Formule Midi

2 courses £22.95 / 3 Courses £27.95

Entrées £8.95

Mille-feuille d'aubergine et son persil frit (V) (GF)

Grilled aubergine with melted Parmesan cheese, a tomato sauce & fried parsley

Beignets de crevettes (GF)

Battered prawns served with a sweet chilli sauce

Pâté en croute (N) (Contains Gluten)

Pork terrine & chicken liver mousse wrapped in pastry, served with a mixed leaf salad & homemade red onion chutney

Plats £17,95

Poivron farcie aux lentilles et fromage de chèvre (Ve option available) (GF)

Roasted bell pepper stuffed with a lentil ragout and topped with goats' cheese

Filet de Dorade, pommes de terre écrasées, beurre d'orange (GF)

Pan-fried sea bream fillet served with chive crushed new potatoes & an orange sauce

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

Beef rump steak, sautéed potatoes served with a pink and black peppercorn sauce

Desserts

Poire Belle Hélène (GF) (N)

Poached pear, chocolate, Chantilly cream topped with roasted almonds

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

Pain perdu (Contains gluten)

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