

Formule Midi

2 courses £22.95 / 3 Courses £27.95

Entrées £8.95

Salade de chèvre chaud (GF available)

Warm goat cheese on toast served with a mixed leaf salad

Beignets de calamars, sauce aïoli (GF)

Battered calamari served with a garlic aioli sauce

Nectarines grillées au roquefort & jambon de Bayonne (GF)

Grilled nectarine served with Roquefort mousse, Bayonne cured ham, honey & balsamic dressing

Plats £17,95

Cassoulet de légumes du French Quarter (Ve) (GF)

Mixed vegetable & bean casserole served with sauteed tenderstem broccoli

Filet de Bar, légumes du soleil & sauce aux câpres (GF)

Pan fried filet of seabass served with Mediterranean vegetables & a caper butter sauce

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

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

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

Mousse au chocolat (GF) - Homemade chocolate mousse