

Formule Midi

2 courses £22.95 / 3 Courses £27.95

Entrées £8.95

Betterave aux chèvre (V) (GF) (N)

Beetroots marinated in Xeres vinegar,
served with goat cheese crumbs & toasted walnut

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Rillettes de maquereau (GF available)

Homemade mackerel rilette pâté, served with sourdough toast

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Salade de foies de volaille (GF) (N)

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

Plats £17,95

Riz crémeux aux champignons et à l'estragon (GF) (V)

Rich & creamy wild mushroom and tarragon risotto, parmesan tuile

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Filet de saumon, haricots verts & beurre d'aneth (GF)

Salmon fillet served with green beans
& a dill butter sauce

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Suprême de Volaille, purée maison, sauce moutarde (GF)

Chicken suprême served with basil mash & a Dijon mustard sauce

Desserts

Crème de mangue (GF)

Mango posset, toasted coconut & raspberry crumbs

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

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Mousse au chocolat (GF) (V) – Homemade chocolate mousse