

# Restaurant Week

12pm – 2:30 // 5pm – 6:30pm

2 courses £20.00 / 3 Courses £25.00

## Entrées

### **Tartare de betterave et son crumble de chèvre (GF) (Ve available)**

Beetroot tartare with roasted goat cheese crumb

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### **Rillettes de poisson (GF available)**

Homemade fish rillettes, served with sourdough toast

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### **Pâté de Foie de volaille (GF available)**

Homemade chicken liver pâté, served with sourdough toast

## Plats

### **Riz crémeux aux asperges (GF) (V)**

Asparagus & mangetout risotto topped with crispy sage

*Courgette farci au quinoa for Vegan option*

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### **Filet de dorade, légumes provençaux et beurre de ciboulette (GF)**

Pan-fried fillet of sea bream in a chive butter sauce served with  
roasted vegetables

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### **Suprême de Volaille, beurre citronné, pommes sautées (GF)**

Chicken supreme in a lemon & thyme butter sauce, served with sautéed potatoes

## Desserts

### **Carpaccio d'ananas, sirop de menthe et son sorbet (GF) (Ve)**

Pineapple carpaccio, lime & mint syrup, lemon sorbet

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### **Mousse au chocolat (GF) – Homemade chocolate mousse**

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### **Posset citron vert & mangue (GF)**

Lime & mango posset served with toasted coconut