

Formule Midi

2 courses £20.95 / 3 Courses £25.95

Entrées £7.95

Courge butternut sur lit de fromage de chèvre (V) (GF) (N)

Roasted butternut squash, whipped goat cheese, walnut crumbs and herbs

Salade du pêcheur (GF)

Calamari, mussel and smoked mackerel served with mixed salad and vinaigrette

Roulade d'asperge et jambon de Bayonne (GF)

Green asparagus and cured ham roulade, lemon vinaigrette

Plats £15.95

Riz crémeux aux brocoli et ail sauvage (GF) (V)

Purple sprouting broccoli, wild garlic and pea risotto

Filet de dorade, julienne de légumes & sauce aux câpres (GF)

Seabream filet served with thin strips of sautéed vegetables
and a caper sauce

Côte de porc, sauce charcutière & purée maison (GF)

Grilled pork chop served with mashed potatoes & a rich charcuterie sauce

Desserts

Mousse au chocolat blanc (GF) (V) (N)

White chocolate mousse, macerated strawberries, lemon & oat granola

Pain perdu (V) (Contains gluten)

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

Poire pochée au vin chaud (GF) (Ve) (N)

Pear poached in mulled wine and toasted almonds