

Restaurant Week

12pm – 2:30 // 5pm – 6:30pm

2 courses £20.00 / 3 Courses £25.00

Entrées

Betterave grillée, orange et chips de panais (Ve) (GF)

Charred beetroot, orange, pickled fennel, parsnip crisps

Rillettes de poisson (GF available)

Homemade fish rillettes pâté, served with sourdough toast

Pâté de Foie de volaille (GF available)

Homemade chicken liver pâté, served with sourdough toast

Plats

Courgette farcie aux lentilles (Ve) (GF)

Round courgette stuffed with Puy lentils & butternut squash ragout

Filet de Bar, pommes de terre écrasées & beurre d'aneth (GF)

Pan-fried sea bass fillet served with crushed new potatoes
& a dill butter sauce

Suprême de Volaille, pommes sautées

& sauce moutarde estragon (GF)

Chicken supreme with sautéed potatoes & a creamy tarragon mustard sauce

Desserts

Fraise, chocolat, sorbet (Ve) (GF) (N)

Macerated strawberries, dark chocolate crumbs, walnut granola,
lemon basil sorbet

Pain perdu (Contains gluten)

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

Ile flottante (GF) (N) - Soft meringue, crème anglaise, caramel & almonds