



Festive Set Menu £32 per person

### APÉRITIF

#### **Tapenade noire (Ve)**

Crushed black olives, garlic, parsley & chilli

#### **Caviar d'aubergine (Ve)**

Smoked aubergine, garlic & parsley

#### **Camembert rôti (V)**

Baked camembert infused with garlic & rosemary

### CHARCUTERIE / FROMAGE

with sourdough bread, salted butter, cornichons,  
homemade chutney & homemade jam

#### **Planche de Fromage**

A house selection of cheese

#### **Planche de charcuterie**

A selection of charcuterie

### ASSIETTES CHAUDE

#### **Ratatouille (Ve)**

Roasted aubergine topped with courgette, pepper, tomato & garlic

#### **Figs farcie au fromage de chèvre (V)**

Roasted figs stuffed with goats' cheese & honey

#### **Cromesquis aux fromages (V) 🌱**

Homemade French cheese croquettes

#### **Crevettes pil-pil**

King prawns in garlic, chilli, parsley & butter

#### **Bavette à l'échalote**

A prime French cut of beef, served medium rare in a shallot jus

#### **Blanquette de volaille à l'ancienne**

A traditional creamy casserole of chicken, white wine, mushroom,  
carrot & leek

#### **Gratin dauphinois (V)**

Thinly sliced potato, garlic, crème fraîche & cheese

#### **Pommes frites (Ve)**

Homemade chips served with Aioli & pepperade

### DESSERT

Enjoy a homemade dessert on the day for an additional charge

\* Please note, we create new dishes seasonally therefore dishes offered in this menu may be subject to change.



**Festive Set Menu £22 per person**

**(LUNCH ONLY)**

### **APÉRITIF**

#### **Tapenade noire (Ve)**

Crushed black olives, garlic, parsley & chilli

#### **Planche de charcuterie**

A selection of charcuterie served with cornichons

#### **Corbeille de pain (Ve)**

House bread served with salted butter & garlic oil

### **ASSIETTES CHAUDE**

#### **Ratatouille (Ve)**

Aubergine topped with courgette, pepper, tomato & garlic Roasted  
aubergine topped with courgette, pepper, tomato & garlic

#### **Moules marinières**

Mussels steamed in white wine, garlic, parsley & cream

#### **Bavette à l'échalote**

A prime French cut of beef, served medium rare in a shallot jus

#### **Blanquette de volaille à l'ancienne**

A traditional creamy casserole of chicken, white wine, mushroom,  
carrot & leek

#### **Gratin dauphinois (V)**

Thinly sliced potato, garlic, crème fraîche & cheese

#### **Pommes frites (Ve)**

Homemade chips served with Aioli & pepperade

### **DESSERT**

Enjoy a homemade dessert on the day for an additional charge

\* Please note, we create new dishes seasonally therefore dishes offered in this menu may be subject to change.