

# A LA CARTE

From 12 till late daily  
Kitchen closes at 9.00pm (Sunday & Monday 8pm)

## STARTERS

### PIGEON FUMÉ <sup>GF</sup> 13.90

Chilled Smoked Pigeon / Spiced Poached Pear / Balsamic & Beetroot Gel

### COQUILLES ST. JACQUES <sup>GF</sup> 16.50

Seared Shetland Scallops / Chicken Wing / Butternut Squash Puree / Roasted Corn / Chorizo / Maple Dressing

### SAUMON ET CRABE <sup>GFA</sup> 12.90

Rillette of Salmon / Crab Salad / Cucumber Relish / Watercress Puree / Crostini

### FROMAGE DE CHÈVRE <sup>GF</sup> <sup>V</sup> 11.90

Grilled Goats cheese / Warm Puy Lentil & Beetroot Salad / Candied Walnut Crumb

### SNAILS IN GARLIC BUTTER <sup>GFA</sup> 12.90

Garlic Croûtons / Parsley / Lemon

### FISH & SEAFOOD BISQUE <sup>GFA</sup> 11.90

Salmon / White Fish / Mussels / Garlic Croutons / Gruyere Cheese / Saffron Rouille

### PETIT CAMEMBERT <sup>GFA</sup> <sup>V</sup> 10.90

Half Baby Camembert / Red Pepper & Almond Pesto / Mixed Leaves Salad / Crusty Bread

### SOUP DU JOUR 7.50

Served with crusty bread and butter  
Please see our blackboard

### STARTER DU JOUR 8.90

Please see our blackboard

### MOULES MARINIÈRES A LA CRÈME 10.90 <sup>GFA</sup>

Mussels, white wine, garlic butter, parsley, cream

## KIDS MENU 10.90

For kids up to 10 years old

Fish Goujons / Chicken Goujons / Macaroni Cheese with Bacon



Vegan



GFA Gluten Free Available



GF Gluten Free



DF Dairy Free



V Vegetarian

## MAINS

### MERLU ET PALOURDES 28.50 <sup>GF</sup>

Curried Hake Fillet / Clam Chowder / Smoked Bacon / Potato / Leek / Saffron Cream / Samphire / Curry oil

### CANARD GRESSINGHAM 28.50 <sup>GFA</sup>

Pan fried Duck Breast / Red Cabbage Puree / Malted Carrot / Duck Fat Potatoes / Honey Glazed Seeds / Carrot Vinaigrette

### CÉLÉRI-RAVE ET CHAMPIGNONS 23.50 <sup>V</sup> <sup>GF</sup>

Celeriac & miso Hasselback / Puree / Confit Mushrooms / Blue Cheese Nuggets / Cavolo Nero / Walnut Oil

### POULPE ET ESCARGOT <sup>GFA</sup> 27.90

Octopus Risotto / Squid Ink Tuille / Snails in Anchovy & Chilli Butter / Roasted Artichoke Hearts

### BOUILLABAISSE <sup>GFA</sup> 27.50

Provençal Fish Stew / New Potatoes / Salmon / White Fish / Mussels / Garlic Croutons / Gruyere Cheese / Saffron Rouille

### PLAT DU JOUR 24.90

Please see our blackboard

### POISSON DU JOUR 24.90

Please see our blackboard

## SALADS

### SALAD DU CHEF <sup>GF</sup> <sup>DF</sup>

STARTER 12.50 / MAIN 17.50

Confi Duck Leg Salad / Roasted Figs / Pickled Beetroot / Citrus Vinaigrette / Toasted Pistachio

### SALADE PAYSANNE <sup>GFA</sup>

STARTER 10.90 / MAIN 15.90

Chargrilled Garlic Chicken tenderloins / Soft Boiled Eggs / Smoked Bacon Lardons / Rustic Potatoes / Fine Beans / Garlic Croutons / House Dressing

### GOAT CHEESE SALAD <sup>V</sup> <sup>GFA</sup>

STARTER 9.90 / MAIN 14.90

Grilled Honey Glazed Goats Cheese / Toasted Brioche / Dried Cranberries / Toasted Walnuts / Artichokes / Poached Pear & Wholegrain Mustard Dressing

All dishes from set menu are available to purchase for individual price

We cannot guarantee that any products on this menu are totally free from nuts or derivatives and that fish products are free from all bones.

Products may be cooked in GM Soya oil. Some of our selected cheeses may also be made from unpasteurised milk.

Allergen information available, please ask a member of staff for details. Prices are inclusive of VAT.