

# SET MENU

2 course 28.90\*

3 course 32.90\*

\*Prices per person

12 till late (Sunday-Thursday) and 12 till 7pm (Friday-Saturday)

## STARTERS

### SOUP DU JOUR

Please see our blackboard for our freshly prepared soup which is accompanied with bread and butter

### STARTER DU JOUR

Please see our blackboard

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

Confit duck leg salad / Roasted Figs / Pickled Beetroot / Citrus Vinaigrette / Toasted Pistachio

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

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

### TERRINE DE POULET <sup>GFA</sup>

Terrine of chicken wrapped in prosciutto / Pickled Mushrooms / Tarragon Mayo / Crispy Skin / Honey Mustard Dressing / Crispbreads

### SOUFFLÉ DE CHOU-FLEUR <sup>V</sup>

Twice Baked Cauliflower & Smoked Cheddar Soufflé / Hazelnut Crumb / Pink Grapefruit / Curly Endive / Grain Mustard Cream Sauce

### SAUMON MARINE <sup>GF</sup>

Dill Cured Salmon / Pickled Beetroot / Horseradish Creme Fraiche / Lemon & Chive Oil

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

Half baby camembert, & red pepper & almond pesto, mixed leaf salad, crusty bread

## MAINS

### VENAISON <sup>GF</sup>

Venison steak & Casserole / Wild Mushrooms / Puy Lentils / Celeriac Puree / Brassicas / Balsamic Onions

### POULET <sup>GF</sup>

Chargrilled Cornfed Chicken Supreme / Smoked Bacon / Kale / Pinenuts / Parsley Mashed Potatoes / Chicken Cafe au Lait

### COLIN ET POIVRON ROUGE <sup>GFA</sup>

Olive Crusted Coley Fillet / Saffron Potatoes / Cavolo Nero / Smokey Red Pepper Velouté / Salsa Verde

### PATATES DOUCES ET POIREAUX <sup>V</sup>

Roasted Sweet Potato & Puree / Baby Leeks / Balsamic Onions / Roasted Red Peppers / Salsa Verde

### MÉDAILLONS DE BOEUF <sup>GF</sup> (Supplement 3.00)

The Medallions of Beef Fillet / Chef's selection of Garnish / Pommes frites / Peppercorn Sauce

### PLAT DU JOUR

Please see our blackboard

### POISSON DU JOUR

Please see our blackboard

## DESSERTS

### VANILLA CRÈME BRÛLÉE <sup>GFA</sup>

Poached plum / Cranberry, Hazelnut & White Chocolate Cookie

### POUDING AU PAIN ET AU BEURRE

White Chocolate & Almond Bread & Butter Pudding / Amaretto Anglaise / Toblerone Ice Cream

### TROU NORMANDE <sup>GF</sup> <sup>DF</sup> <sup>V</sup>

Glass of Lemon Sorbet / Limoncello / Sumac

### CRUMBLE AUX POMMES <sup>GF</sup>

Warm Apple Crumble / Hazelnut & Walnut Crumb / Vanilla Ice Cream or Sauce Anglaise

### CHEESE PLATTER <sup>GFA</sup>

(2.00 Supplement 3 Cheeses, 3.00 Supplement 5 Cheeses)  
All cheeseboards come with, Quince, Onion Chutney, Pickled Walnuts, Grapes, Oatcakes

### CRÊPES SIMPLETTE

Choice of Toffee or Chocolate or Lemon with Vanilla Ice Cream

### CRÊPES SUZETTE (Supplement 1.00)

Orange Sauce and Lemon Sorbet / Grand Marnier Flambe



Vegetarian



Vegan



Dairy Free



Gluten Free



Gluten Free Available

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.