2 course 28.90°

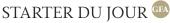
3 course 32.90*

*Prices per person

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

SOUP DU JOUR

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



Please see our blackboard

SALAD DU CHEF GFA DF

Warm salad of Smoked Ham Hock / Roasted Squash & Pearl Barley / Sunflower Seeds / Mixed Leaves / Honey Apple Cider Vinaigrette

TERRINE OF DUCK @F

Potted Duck Terrine / Cornichons / Cranberry Chutney / Crusty Bread

HOT ROAST SMOKED SALMON Chilled Hot Roast Smoked Salmon / Curly Endive /

Roasted Corn Salsa / Herb Dressing

GRUYÈRE TART Warm Roasted Pepper / Gruyere & Spinach Tart / Mesclun Salad / Basil pesto / Rocket

FISH & SEAFOOD BISOUE

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

PAN FRIED BREAST OF CHICKEN

Fondant Potato / Parsnip Puree / Wild Mushrooms / Red Wine Jus

CONFIT DUCK LEG GF

Confit Duck Leg / Baby Carrots / Spiced Red Cabbage / Herb Mashed Potatoes / Bordelaise Sauce

FILET OF SALMON GE

Pan-Fried Salmon Fillet / Roasted Cauliflower / Capers / Fennel Velouté / Saffron Potatoes / Chive Oil

MUSHROOM STROGANOFF

Wild Mushroom Stroganoff / Fettuccine / Roasted Chestnuts / Basil Pesto

MÉDAILLONS DE BOEUF (Supplement 3.00)

Medallions of Beef Fillet / Tomato / Mushroom / Baby Onion / Pommes Frites / Peppercorn Sauce

PLAT DU JOUR GE

Please see our blackboard

POISSON DU JOUR @

Please see our blackboard

CRÈME BRÛLÉE

Festive Spiced Crème Brulèe / Cinnamon Shortbread Thins / Pear Compote

BREAD & BUTTER PUDDING

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

TROU NORMANDE GF OF

Glass of Lemon Sorbet / Limoncello / Sumac

CHOCOLATE TORTE

Chocolate Torte / Creme Chantilly / Cherry Coulis

TRIO DE GLACES GEA

Strawberry / Vanilla & Chocolate Ice Creams / Cinnamon Shortbread / Honeycomb / Berry Coulis

CHEESE PLATTER GEA

(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











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