



PRIX FIXE MENU

Available from Tuesday to Saturday
12.00 until 13.30/18.00 until 20.45

STARTERS

(v) Soupe du Jour

Sea Trout & Smoked Salmon Rillettes with Black Olive Tapenade

(v) Tomate Farcie with Saffron Rice – Pea Velouté

Ham Hock Terrine with Potato & Spring Onion - Wholegrain Mustard

MAIN COURSES

Steak Frites (served Medium Rare)

Coley Filet with Crushed Potatoes – Fricassée of Cockles & Samphire

Slow Cooked Lamb Shoulder with Haricot Beans & Garlic

(v) Chick Pea Panisses with Mediterranean Ratatouille & Olives - Basil Pesto

DESSERTS

Tarte au Chocolat – Caramel au Beurre Salé

Lemon Posset with Blueberry Compote

Coupe Bouchon with Raspberry Sorbet – Honey Madeleines

Plateau de Fromages with Pain aux Noix (£3.00 supp.)

3 COURSE £28.50

If you suffer from food allergy or intolerance, make our waiting staff aware when ordering your food.
A 10% discretionary service charge will be added to the final bill.