

SET MENU

Two course - £24.95 per head • Three course - £29.95 per head

VICHYSOISE V VG

Freshly made leek and potato soup served hot or cold with French bread

TARTE PROVENÇAL V

Layers of puff pastry and ratatouille, topped with goats cheese, served with a tomato and basil sauce

CAMEMBERT CHAUD V

Deep fried camembert with redcurrant jelly

TARTARE DE CRABE

Fresh crab and avocado served with ribbons of cucumber, croutons and a raspberry dressing

FILET D'AGNEAU GF

Rump of lamb served with minted spinach and peas, potato gratin and a rosemary sauce

LOUP DE MER GF

Sea bass fillets, roasted herb potatoes, cherry tomatoes and minted pea purée

POULET RÔTI GF

Half a roast chicken served with French fries and lemon garlic mayonnaise

PATATE DOUCE V GF

Sweet potato filled with mushrooms, spinach and red onions, served with a white wine sauce

BŒUF BOURGUIGNON GF

Traditional casserole of beef braised in red wine with bacon, baby onions and mushrooms, served with mashed potato

TARTE AUX POMMES

Apple lattice with sultanas and hint of cinnamon, served warm with crème anglaise

CRÈME BRULEE GF

Traditional French dessert topped with caramelised sugar

FONDANT AU CHOCOLAT

Warm chocolate sponge with a melted chocolate centre served with vanilla ice cream

FROMAGES

A selection of cheeses including camembert, bleu d'Auvergne and cheddar served with biscuits and grapes