

PRIX FIXE

ENTREES

Soupe de carottes roties

Maple roasted carrot soup

Pâté de campagne

Coarse pork pâté served with pickled gherkins and toasted pavé pérène sourdough bread

Champignon farci

Grilled field mushroom filled with sautéed spinach, topped with a poached egg and mornay sauce

2 courses for **16.95** 3 courses for **20.95**

PLATS

Foie d'agneau

Grilled lamb's liver with smoked bacon, served with mashed potato and a red wine and onion jus

Truite à l'Alsacienne

Pan-fried rainbow trout in a creamy mushroom and tarragon sauce served with new potatoes

Tagliatelle aux légumes

Tagliatelle with roasted vegetables and olives in a rich tomato sauce topped with fromage frais

Bavette grillée

Traditional 8oz French cut of steak with pommes frites and Maitre d'Hôtel butter, best served rare

DESSERTS

Crème brûlée à l'orange

A creamy orange egg custard with a caramelised sugar crust

Glaces et sorbets

Three scoops of dairy ice cream or fruit sorbet

Petit pot au chocolat

Decadent dark chocolate pot

There is a cover charge of £1.95 per person which includes freshly baked French pavé pérène bread, anchovy butter and French butter, marinated olives and toasted salted nuts. Prices are inclusive of VAT. Service is discretionary, but a recommended 12.5% will be added to your bill. Some of our dishes may contain traces of nuts.