

PRIX FIXE

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

ENTREES

Soupe de pois à l'oseille

Creamy pea and sorrel soup

Salade du berger

Soft goat's cheese salad with beetroot, tomato and hard boiled egg, dressed with vinaigrette

Les rillettes de saumon

Salmon and dill pâté with capers, shallots and toasted pavé pérène sourdough bread

PLATS

Coq au vin blanc à la crème

Slow cooked chicken and mushrooms in a white wine and cream sauce, served with mashed potato

Quiche printanière

Emmental, mushroom, broccoli and tomato quiche served with salad and pommes frites

Steak-frites

Rump steak served with pommes frites and Maitre d'Hôtel butter

Cabillaud à la Provençale

Herb crusted baked cod loin served with roasted tomatoes, courgettes, black olives and new potatoes, drizzled with basil and olive oil dressing

DESSERTS

Mousse au chocolat

Chocolate mousse pot with langue de chat biscuits

Tarte au citron

French lemon tart, crème fraîche and blackcurrant purée

Glaces et sorbets

Three scoops of dairy ice-cream or fruit sorbet

We do not charge for service. We prefer our guests to have discretion on whether to reward for service and all gratuities go to our restaurant teams with the exception of a 10% deduction on credit card tips to cover our costs. There is a cover charge of £2.00 per person which includes freshly baked French pavé pérène bread, anchovy butter and French butter, marinated olives and toasted salted nuts. Some of our dishes may contain traces of nuts. Prices are inclusive of VAT.