

# PRIX FIXE

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

## ENTREES

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### **Pâté de campagne**

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

### **Salade du berger**

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

### **Potage Crécy**

Traditional lightly creamed carrot, rice and herb soup

## PLATS

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### **Coq au vin**

Braised chicken in a rich red wine sauce with lardons and mushrooms, 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

### **Truite aux amandes**

Pan-fried rainbow trout, toasted almonds and spring butter sauce served with new potatoes

## DESSERTS

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### **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

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.