## SET MENU

## 2 course 27.90* 3 course 30.90*

*Prices per person
12 till late (Sunday-Thursday) and 12 till 7pm (Friday-Saturday)

## STARTERS

SOUP DU JOUR
Please see our blackboard for our freshly prepared soup which is accompanied with bread and butter

STARTER DU JOUR
Please see our blackboard
SALAD DU CHEF Cㅏㅏ (D)
Pink Grapefruit / Pickled Fennel / Crayfish

FISH \& SEAFOOD BISQUE CAA
Garlic Croûtons / Gruyère Cheese / Saffron Rouille
GIN AND BEETROOT
CURED SALMON
Pickled Cucumber / Blini / Dill Crème Fraîche
BEETROOT CARPACCIO (ㄱ) (DI)
Goat Cheese / Walnuts / Aceto Balsamico / Rocket Salad

## MAINS

CHICKEN CHASSEUR
Cornfed Chicken Supreme / Chestnut Mushrooms / Tarragon Mashed Potatoes

BAKED RACLETTE
Potatoes / Bacon / Peppers / Courgette / Toulouse Sausage / Homemade Pickles
PAN FRIED FILLET OF SALMON CP Puy Lentils / Mustard Crème Fraîche / Pea Purée

## MUSHROOM ARANCINI

Roasted Cauliflower / Cauliflower Purée /
Pistou / Confit Mushrooms
MÉDAILLONS DE BOEUF (DEA (Supplement 2.00)
Flat Cup Mushroom / Plum Tomato /
French Fries / Café de Paris
PLAT DU JOUR
Please see our blackboard
POISSON DU JOUR
Please see our blackboard

## DESSERTS

VANILLA CRÈME BRÛLÉE ©<br>Shortbread<br>BREAD AND BUTTER PUDDING<br>Crème Anglaise / Toffee Sauce<br>TROU NORMANDE (ㄷ) (D) (1)<br>Limoncello / Lemon Sorbet<br>RHUBARB FRANGIPANE TART<br>Vanilla Ice Cream

CHEESE PLATTER<br>(1.00 Supplement 3 Cheeses, 2.00 Supplement 5 Cheeses)<br>A selection of French and British cheese<br>Homemade Chutney / Bread or Biscuits<br>CRÊPES SIMPLETTE<br>Choice of Toffee, Chocolate or Lemon with<br>Vanilla Ice Cream<br>CREPPES SUZETTE (Supplement 1.00)<br>Orange Sauce / Lemon Sorbet / Flambé With Grand Marnier



