2 course 26.90

3 course 29.90

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 @ DE

Braised Ox Cheek / Roasted Red Peppers / Wholegrain Mustard Dressing

FISH & SEAFOOD BISQUE

Garlic Croûtons / Gruyère Cheese / Saffron Rouille

PRAWN AND SMOKED

SALMON COCKTAIL GEA DE

Baby Gem Lettuce / Sundried Tomato / Capers / Olive And Basil Crackers

GARLIC AND PARSLEY FALAFEL V DD GD

Beetroot Hummus / Rocket

GRILLED PORK LOIN @

Duchess Potatoes / White Cabbage / Smoked Bacon / Roasted Red Peppers / Calvados Cream

COQ AU VIN GF DF

Chicken / Mushrooms / Carrots / Smoked Bacon / Silver Skin Onion / Baby Potatoes

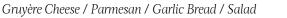
PAN FRIED FILLET OF COLEY

Dill Croquette / Tomato & Shrimp Sauce / Grilled Leek / Curly Kale

AUBERGINE LASAGNE V GF DF







MÉDAILLONS DE BOEUF GF (Supplement 2.00)

Roasted Root Vegetables / Cherry Tomatoes / French Fries / Peppercorn Sauce

PLAT DU JOUR

Please see our blackboard

POISSON DU JOUR

Please see our blackboard

DESSERTS

VANILLA CRÈME BRÛLÉE



Shortbread

BREAD AND BUTTER PUDDING

Crème Anglaise / Toffee Sauce

TROU NORMANDE GF DEA W



Glass of Gin with Bramble Sorbet

BANOFFEE CHEESECAKE

Vanilla Ice Cream / Coulis

CHEESE PLATTER

(1.00 Supplement 3 Cheeses, 2.00 Supplement 5 Cheeses) A selection of French and British cheese Homemade Chutney / Bread or Biscuits

CRÊPES SIMPLETTE

Choice of Toffee, Chocolate or Lemon with Vanilla Ice Cream

CRÊPES SUZETTE (Supplement 1.00)

Orange Sauce / Lemon Sorbet / Flambé With Grand Marnier

V Vegetarian









GFA Gluten Free Available

All dishes from set menu are available to purchase for individual price