

# SET MENU

1 course 18.90

2 course 20.90

3 course 22.90

12 till late (Sunday-Thursday) and 12 till 7pm (Friday-Saturday)

## STARTERS

### SOUP DU JOUR

*Please check our special board for our freshly prepared soup which is accompanied with bread and butter*

### STARTER DU JOUR

*Please see our blackboard*

### FISH AND SEAFOOD BISQUE

*Tempura fried baby calamari, baby new potatoes, chorizo sausage, rocket and sesame, balsamic reduction*

### CHICKEN LIVER PÂTÉ

*Served with garlic and herb crostini, salad leaves, apple and grape chutney*

### RATATOUILLE TART

*Served with seasonal salad leaves and pistou*

### SALAD DU CHEF

*Pan fried baby calamari, baby new potatoes, chorizo sausage, rocket and sesame, balsamic reduction*

## MAINS

### CHICKEN CORDON BLEU

*Served with gratin dauphinoise, steamed French beans and peppercorn sauce*

### ROAST FILLET OF COD

*Served with saffron potatoes, creamed leek and spinach and bery sauce*

### BETROOT AND GOATS CHEESE RISOTTO

*Served with beetroot crisps and truffle oil*

### PORC AUX PRUNEAUX

*Grilled pork fillet in a mustard and prune sauce served with mashed potatoes and tenderstem broccoli*

### MEDALLIONS DE BOEUF (Supplement 2.00)

*Served with roasted spring vegetables, pommes frites and Diane sauce*

### PLAT DU JOUR

*Please see our blackboard*

### POISSON DU JOUR

*Please see our blackboard*

## DESSERTS

### GRIOTTE CHERRY CLAFOUTIS

*Served with vanilla ice cream and espresso syrup*

### TONKA BEAN CRÈME BRÛLÉE

*Served with apricot granola, fruit coulis*

### GÂTEAU AU FROMAGE DE LA PASSION

*Deconstructed passion fruit and mango cheesecake served with mango sorbet*

### TROU NORMANDE

*Served with Fresh Raspberries and Champagne*

### CHEESE PLATTER

*(1.00 Supplement 3 Cheeses, 2.00 Supplement 5 Cheeses)*

*A selection of French and British cheese served with homemade chutney and bread or biscuits*

### CRÊPES SIMPLETTE

*Choice of toffee, chocolate and lemon.*

*Served with ice cream*

### CRÊPES SUZETTE (Supplement 1.00)

*Homemade crêpe served with a orange sauce, lemon sorbet and flambé with Grand Marnier*

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

*We cannot guarantee that any products on this menu are totally free from nuts or derivatives and that fish products are free from all bones.*

*Products may be cooked in GM Soya oil. Some of our selected cheeses may also be made from unpasteurised milk.*

*Allergen information available, please ask a member of staff for details. Prices are inclusive of VAT.*