

## **Formule Midi**

**2 courses £20.95 / 3 Courses £25.95**

### **Entrées £7.95**

#### **Houmous (Ve) (GF available)**

Homemade roasted garlic hummus served with garlic croutons & crudités

\*\*\*

#### **Rillettes de poisson (GF available)**

Homemade fish rilette pâté, served with sourdough toast

\*\*\*

#### **Roulade d'asperges et jambon blanc (GF)**

Green asparagus and ham roulade, bechamel sauce

### **Plats £15.95**

#### **Bourguignon de Champignons (Ve) (GF)**

Mushroom casserole cooked in a red wine jus,  
served with basmati rice

\*\*\*

#### **Filet de bar, sauce Grenobloise et légumes (GF)**

Pan-fried filet of seabass served with thin strips of sautéed vegetables  
& a caper, croutons (gf), lemon butter sauce

\*\*\*

#### **Cassoulet et son trio de viandes (Contains Gluten)**

Toulouse sausage, smoked bacon, merguez,  
haricot beans casserole, tomato & herbs

### **Desserts**

**Crème brûlée à la banane** – Classic caramelised vanilla & banana custard

\*\*\*

#### **Pain perdu (Contains gluten)**

Brioche 'French toast' with Salted Caramel & Vanilla Ice Cream

\*\*\*

**Mousse au chocolat (GF)** – Homemade chocolate mousse