

Formule Midi

2 courses £20.95 / 3 Courses £25.95

Entrées £7.95

Artichaut (Ve) (GF)

Whole globe artichoke, pickled red onions & Dijon mustard vinaigrette

Soupe de Poissons et ses croûtons à la rouille (Contains gluten)

Fish soup served with croutons and a garlic & potato sauce

Cromesquis au jambon de Bayonne (GF)

Homemade Bayonne cured ham croquettes
served with a smoked red pepper sauce & fresh basil

Plats £15,95

Ratatouille et son riz (GF) (Ve)

Sautéed vegetables, roasted aubergine, piperade sauce
served with paprika basmati rice and basil

Filet de dorade, crème de ciboulette, courgettes (GF)

Pan-fried fillet of sea bream in a creamy chive sauce served with
sauteed courgettes

Rumsteck, pommes sautées, sauce aux 2 poivres (GF)

Beef rump steak, sauteed potatoes,
served with a pink and black peppercorn sauce

Desserts

Mousse au chocolat à l'orange (GF)

Homemade chocolate & orange mousse

Ile flottante (GF) (N) – Soft meringue cloud, custard, caramel & almond flakes

Pain perdu (Contains gluten)

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