

Formule Midi

2 courses £20.95 / 3 Courses £25.95

Entrées £7.95

Betterave rôti, mousse de fromage de chèvre (GF) (V)

Roasted beetroot, goat's cheese mousse, toasted pumpkin seeds, herbs

Cromesquis au maquereau fumé (GF)

Homemade smoked mackerel croquettes & lemon & garlic aioli, watercress

Jambon de Bayonne et figues (GF)

Cured ham, torched figs, red onions and rosemary relish

Plats £15,95

Champignon Stroganoff (V) (GF)

Mushrooms in a rich creamy sauce, served with basmati rice

Filet de Bar, haricots verts & sauce câpres (GF)

Pan-fried fillet of sea bass served with sauteed green beans & a caper sauce

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

Beef rump steak, roasted potatoes & onions
served with a pink and black peppercorn sauce

Desserts

Mousse de fraise, chocolat blanc, granola citronné (GF) (N)

Strawberry mousse, white chocolate crumbs, citrus granola

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

Crème brûlée (GF) – Classic caramelised vanilla custard