

party menu

Olives marinées (v) Mixed marinated Provençal olives £2.60

Mini chorizos au miel Mini chorizos roasted in honey £2.60

Gousse d'ail rôti (v) Whole roasted garlic bulb with artisan bread & Lescure butter £3.65

3 COURSES £19.50

2 COURSES £16.50

entrées

served with a basket of fresh French bread and Lescure butter

Soupe du jour Freshly made soup

Brioche et champignons Toasted brioche with fricassée of mushrooms with (or without) Alsace bacon

Parfait au foie de volaille Chicken liver parfait with sourdough toast & plum chutney

Salade de betterave (v) Warm salad of honey-roasted beetroot with goat's cheese & lamb's lettuce

Pâté au maquereau Smoked sustainable mackerel pâté with crème fraîche, lemon & paprika

plats

Pavé de steak Pasture-fed 8 oz Scottish beef rump steak served with black pepper butter or red wine & caramelized shallots reduction, dressed salad & pommes frites

All main courses below served with today's selection of potatoes & seasonal vegetables

Suprême de poulet Free-range "nature & respect" chicken suprême with Riesling, wild mushrooms & tarragon

Porc rôti aux pommes Lightly cured & roasted pork with caramelized apples, smoked garlic sausage & sage

Mulet au fenouil Pan-fried wild mullet with a salad of shaved fennel, dill, baby capers & lemon

Quiche au fromage de chèvre (v) Quiche of peas, leeks & goat's cheese with aioli and fine frisée salad

Tortelloni à la tomate et radicchio (v) Hand-made tortelloni of radicchio with sun-blushed tomatoes, basil, mascarpone and baby spinach

Pavé de boeuf braisé à la Bourguignonne Braised Scottish pasture-fed beef with shallots, red wine, mushrooms & bacon

accompagnements

additional side orders £2.25 each

Garlic mushrooms/Rocket & parmesan salad/Pommes frites/Sautéed French beans/
Gratin dauphinois/Red cabbage

desserts et fromages

Mousse au chocolat Valrhona chocolate mousse with shortbread

Tarte au citron Caramelized lemon tart with raspberry sorbet

Crème brûlée Flavour of the day

Crumble à la rhubarbe Apple & rhubarb crumble with crème Anglaise

Brownie au chocolat et noix de pécan Pecan & chocolate brownie with caramel ice cream

Glaces et sorbets Choice of ice creams & sorbets

Assiette de fromages Selection of cheeses with biscuits, chutney & celery

We try and source our produce responsibly.

We buy the finest, **fully traceable**, 21 day-aged beef from **Scottish** pastures.

Our fresh chickens and eggs are **free-range!**

All of our pork is outdoor reared RSPCA **Freedom Food** approved.