

# *The Waggoners*

## *Bar and Restaurant*

### **Les Entrées**

Soupe du jour (V) <i>Soup of the day</i>	£5.10
Saint-Jacques aux épinard sauce chocolat blanc <i>Scallops with spinach parsnip crisp and light white chocolate sauce</i>	£9.50
Salade de fromage de chevre pané avec une frisée aux lardons <i>Pan fried goat cheese with a frisee salad, endive, radicchio, bacon, pine kernels and beetroot dressing</i>	£8.50
Cuisses de grenouilles en persillade <i>Sautéed frogs legs cooked in garlic and parsley butter with mushroom and salad garnish</i>	£7.20
Magret de canard fumé et boeuf sur une remoulade de celerie <i>Smoked duck breast and cured rare beef with a celeriac remoulade, honey and balsamic dressing</i>	£8.20
Ballotine de foie gras de canard <i>Foie gras ballotine with apricot and peach puree and a micro cress salad</i>	£12.00
Brochette de maquereau et petits onions au coriander <i>Mackerel and spring onion skewer marinated with soy sauce, honey and coriander served with pickled vegetables</i>	£7.00
Terrine de boudin noir et saucisse a la crème de Stilton <i>Warm black pudding and sausage meat terrine with a red onion chutney, and a Stilton cream sauce</i>	£7.00
<b>Le trou normand</b> <i>Apple, rosemary and honey granita with Calvados</i>	£4.50

*(V) Suitable for Vegetarians*

*Some dishes may contain trace elements of nuts. All prices are inclusive of 20% value added tax.  
A service charge of 10% applies to parties of six or more persons*

# *The Waggoners*

## **Les Plats**

Pot au feu de legumes (V) <i>Vegetables pot au feu with leek and parsnips crisp</i>	£12.00
Veau Orloff et sa tartelette d'onion caramélisée <i>Veal roulade with ham and cheese served with a onion caramelised tart and grenaille potato</i>	£17.00
Jambe d'agneau roti farci au romarin et champignons <i>Roast leg of lamb stuffed with rosemary and mushroom served with parsnip mash asparagus and marsala jus</i>	£16.50
Cuisse de canard confit pomme fondante et teriyaki jus <i>Duck leg confit served with fondante potato and leeks with a teriyaki jus</i>	£16.00
Pansee de porc et son Parmentier <i>Pork belly with vegetables Parmentier, red cabbage and blackberry jus</i>	£14.00
Coeur de boeuf au foie gras <i>Rump of beef with foie gras sauce and Lyonnaise potato</i>	£18.00
Bouillabaisse royale <i>Fish and seafood broth with potato, rouille and croutons</i>	£18.50
Filet de saumon asiatique <i>Salmon with miso paste stir fried vegetables and Asian dressing</i>	£14.00
Filet de fletan au chou vert épicé <i>Pan fried halibut served with a pea mash, bacon and spicy green cabbage</i>	£18.00

## **Les Accompagnements £3.00**

Mixed vegetables  
Mixed salad  
French fries  
Garlic and parsley sautéed potato  
Peas with bacon  
Green beans

**Please check our website for dishes on pre order such as:  
Sea food platter, Paella etc....  
[www.thewaggoners.co.uk](http://www.thewaggoners.co.uk)**

*Some dishes may contain trace elements of nuts. All prices are inclusive of 20% value added tax.  
A service charge of 10% applies to parties of six or more persons*

# The Waggoners

## Les Desserts

Pithivier glace a la pistache <i>Almond and cream cake served with a pistachio ice cream</i>	£6.50
Crème brulée a la vanille <i>Vanilla crème brulée with a cigarette Russe biscuit</i>	£5.95
Le colonel et sa Vodka <i>Lemon sorbet with Vodka</i>	£6.50
Tarte aux pommes et glace vanille <i>French apple tart with vanilla ice cream (please allow 12min cooking time)</i>	£7.00
Gateau a l'orange et pomegranate, crème de Mascarpone <i>Orange and pomegranate cake with a mascarpone cream</i>	£6.50
Classic Paris-Brest glace Grand Marnier <i>Paris- Brest cake with a pralin chibouste cream and Grand Marnier ice cream</i>	£6.50
Pannacotta de chocolat noir <i>Dark chocolate Panacotta with whisky and rhubarb coulis</i>	£5.95
Chariot de fromages <i>Selection of 4 cheeses from the trolley</i>	£8.50

## Dessert wine and port

Coteaux du Layon, France (100ml)	£5.00
Muscat Beaumes de Venise, France (100ml)	£5.50
Chateau loupjac (100ml)	£6.50
Taylor's late bottle vintage port 2001 (50ml)	£5.00
Cockburn's special reserve (50ml)	£4.00

## Coffees and Teas

Americano	£2.10	Cappuccino / latte	£2.70
Single espresso	£2.00	Liqueurs coffee	£4.80
Tea	£1.95		

*Some dishes may contain trace elements of nuts. All prices are inclusive of 20% value added tax.  
A service charge of 10% applies to parties of six or more persons.*

# *The Waggoners*

**3 course menu £25.00**

**Monday to Friday**

## **Starter**

Soupe du jour (V)

*Soup of the day*

Salade de fromage de chevre pané avec une frisée aux lardons

*Pan fried goat cheese with a frisee salad, endive, radicchio, bacon, pine kernels and beetroot dressing*

Brochette de maquereau et petits onions au coriander

*Mackerel and spring onion skewer marinated with soy sauce, honey and coriander served with pickled vegetables*

Cuisse de grenouilles en persillade (supplement £2.00)

*Sautéed frogs legs cooked in garlic and parsley butter with mushroom and salad garnish*

## **Mains**

Pot au feu de legumes (V)

*Vegetables pot au feu with leek and parsnips crisp*

Cuisse de canard confit pomme fondante et teriyaki jus

*Duck leg confit served with fondante potato and leeks with a teriyaki jus*

Panse de porc et son Parmentier

*Pork belly with Parmentier, red cabbage and blackberry jus*

Filet de saumon asiatique

*Salmon with miso paste stir fried vegetables and Asian dressing*

## **Dessert**

From the a la carte menu

Cheese Trolley supplement £3.00

*Some dishes may contain trace elements of nuts. All prices are inclusive of 20% value added tax.  
A discretionary service charge of 10% applies to parties of six or more persons*

# *The Waggoners*

**Le menu exceptionnel £42.00**

## **Amuse bouche**

### **Starter**

Rillette de saumon fumé  
*Duo of salmon and smoked salmon Rillette with raita*

### **Second course**

Salade de linguini aux champignons et Parma ham  
*Linguini salad with mushrooms, basil, chilli, parmesan shavings and fried Parma ham*

### **Le trou normand**

*Apple, rosemary and honey granita with Calvados*

### **Main course**

Aile de canard au miel, pomme croquette a l'orange  
*Duck breast served with orange flavoured pommes croquette, braised chicory and honey jus*

### **Or**

Filet de loup de mer au fruit de mer  
*Sea bass fillet with linguini pasta, clams, crayfish and a creamy crayfish bisque*

### **Dessert**

Profiteroles a la vanille et chocolat noir  
*Profiteroles with vanilla ice cream, dark chocolate sauce and grilled almonds*

### **Or**

Gelee de framboise et chocolat blanc  
*Raspberry jelly topped with white chocolate and lemon curd served with raspberry and strawberry sorbet*

*Some dishes may contain trace elements of nuts. All prices are inclusive of 20% value added tax.  
A discretionary service charge of 10% applies to parties of six or more persons*