



Sunday menu

Nibbles

Mixed olives £3.00

French baguette and Normandy butter £3.00

Half pint of cold-water prawn's garlic mayonnaise £3.95

Starters £6.00

Soupe du jour

Soup of the day with bread

Parfait de foie de volailles

Chicken liver parfait

Assiette de charcuterie

Cold meat platter, red onion marmalade and croutons

Aumoniere de crabe et cabillaud

Cod and crab pancake, creamy mushroom sauce

Saumon fume

Smoked salmon, horseradish cream

Spring roll de legumes

Vegetable mini spring roll, sweet chili sauce

Mains £16.00

Rôtisserie du jour

Roast chicken or roast beef served with root vegetables, roast potatoes, cauliflower cheese and Yorkshire pudding

Paella de poissons

Seafood paella with crab, salmon, cod, octopus, clams, squid and prawns

Spaghetti aux clams

Spaghetti with clams

Stir fried de legumes

Vegetables stir fried with noodles, hoisin sauce

Fromages de France £11.00

French cheese selection and crackers

Desserts £6.00

Crème brûlée à la vanille

Vanilla crème brûlée

Brownie au chocolat et sorbet framboise

Dark chocolate brownie, raspberry sorbet

Dame blanche

Vanilla ice cream, chocolate sauce and Chantilly cream

Ananas rôti et glace noix de coco

Roast pineapple and coconut ice cream

Crumble a la pomme et fruits rouges

Apple and berries crumble, vanilla ice cream

Vins de dessert et porto

Coteaux du Layon, France (100ml)	£7.50
Muscat Beaumes de Venise, France (100ml)	£7.00
Chateau loupjac (100ml)	£6.50
Banyuls grand cru 2006	£9.00
Taylor's late bottle vintage port 2010 (50ml)	£5.50
Taylor's fine ruby (50ml)	£5.00

Coffees and Teas

Americano	£2.40	Cappuccino / latte	£3.40
Single espresso	£2.20	Liqueurs coffee	£4.90
Tea	£2.30		

*Some dishes may contain trace elements of nuts. All prices are inclusive of 20% value added tax.
Service charge of 10% will be added to your final bill*