



Bread basket and Normandy butter £3.00

Marinated olives £3.00

Entrées/Starter

<i>Soupe du jour (V, GF)</i> <i>Soup of the day</i>	£5.95
<i>Saint-Jacques (GF)</i> <i>Pan seared scallops, crispy bacon and pea puree</i>	£12.00
<i>Terrine de poulet</i> <i>Chicken liver pate, brioche and red onion marmelade</i>	£8.20
<i>Foie gras à l'orange</i> <i>Pan fried foie gras, orange braised chicory, carrot vinaigrette, toasted brioche</i>	£14.00
<i>Salade de canard confit</i> <i>Confit duck leg salad, cashew nuts, hoisin sauce</i>	£9.00
<i>Ravioli de potiron</i> <i>Sage and pumpkin ravioli, goat cheese sauce</i>	£9.00
<i>Salade de tomate et mozzarella</i> <i>Heirloom tomato, mozzarella and basil salad</i>	£8.00
<i>Calamare fris</i> <i>Crispy salt and pepper squid, sweet chilli, grilled lime</i>	£10.00

Les Plats/ Main courses

<i>Cabillaud (GF)</i> <i>Cod fillet new potatoes, vegetables, sauce vierge</i>	£18.00
<i>28 Jours aloyau steak</i> <i>28 days aged sirloin steak, Mushroom, plum tomato, chips and peppercorn sauce</i>	£26.00
<i>Supreme de Poulet</i> <i>Corn fed chicken suprême, spinach, red pepper, White wine and goat cheese sauce</i>	£17.00
<i>Filet de porc au miel et moutarde (GF)</i> <i>Pork tenderloin, celeriac, hispi cabbage, new potatoes, apple cider jus</i>	£18.00
<i>Aubergine roti (V)</i> <i>Roasted aubergine, stuffed with quinoa, rich tomato sauce and parmesan</i>	£13.00
<i>Chevre Wellington (V)</i> <i>Goat cheese and portobello mushroom Wellington, mixed vegetables</i>	£14.00
<i>Steak de chou fleurs (V)</i> <i>Cauliflower steak, almonds, broccoli, avocado puree, burned lemon and basil dressing</i>	£14.00



Pub classic

Waggoners Fish and chips, peas and tartar sauce £15

Beef burger, red onion, pickles, lettuce, tomato, cheese, bacon and French fries £14

Crispy corn-fed chicken burger, French fries and salad £12.00

Desserts £7.00

Cheesecake

Raspberry and white chocolate cheesecake

Crème Brûlée

Vanilla crème brûlée

Fondant au chocolat

Chocolate fondant, chocolate ice cream and almond brittle

Eton mess (GF)

Classic summer fruits Eton mess

Crêpes Suzette (£2 supplément)

Pancake flambee with Grand Marnier, blood orange sorbet

Ananas rôti

Roasted pineapple with coconut ice cream

Sorbet citron et son verre de vodka (GF)

Lemon sorbet and frozen vodka

Trolley de fromages

Cheese trolley selection

£11.00

Some dishes may contain trace elements of nuts. All prices are inclusive of 20% value added tax

Gourmet and discount card not applicable with any set menu offer

Desserts contains calories

A discretionary service charge of 10% will be added to the final bill