



Sunday menu

Nibbles

Olive tapenade £2.00

French baguette and Normandy butter £3.00

Starters

Soupe du jour

Soup of the day

Assiette de charcuterie

Charcuterie platter with mixed leaves salad

Cocktail de crevettes

Prawns and crayfish cocktail

Fromage de chèvre

Roasted goat cheese, toasted baguette and butternut squash

Aumonière de crabe et cabillaud

Cod and crab pancake, mushroom cream sauce

Mains

Rôtisserie du jour

Roasted pork loin or beef striploin, served with root vegetables, cauliflower cheese, roast potatoes and Yorkshire pudding

Fillet de saumon

Salmon filet, herbs rice, lemon and capers butter sauce

Poulet à la moutarde

Corn-fed chicken, roast peppers, new potatoes and mustard sauce

Linguini's au fromage de chèvre

Linguini's, sun blush tomatoes and goat cheese

Fromages de France (£4 supplément)

French cheese selection

Desserts

Crumble a la pomme et rhubarbe

Apple and rhubarb crumble, vanilla ice cream

Fraises à la crème

Strawberry and Chantilly cream

Ananas poche à la vanille

Vanilla poached pineapple with coconut ice cream

Dame blanche

Vanilla ice cream, chocolate sauce, Chantilly cream and grilled almonds

2 courses £ 19.95

3 courses £ 25.50

3 courses champagne £ 29.00

Vins de dessert et porto

Coteaux du Layon, France (100ml)	£7.50
Muscat Beaumes de Venise, France (100ml)	£7.00
Chateau loupiac (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*