



### Pour commencer/ Nibbles

Mixed olives £3.00

Panière de pain 3.00

### Entrées/Starter

*Soupe du jour (V)*

*Soup of the day and grilled country bread*

£ 5.80

*Foie gras de canard poêle*

*Duck foie gras, infused watermelon, cucumber salad and tamarind sauce*

£14.50

*Aumônière de crabe et cabillaud*

*Cod and crab pancake in mushroom cream sauce*

£10.50

*Tarte au Camembert*

*Camembert tart, glazed balsamic vinegar and honey, cress salad*

£ 9.50

### Les Plats/ Main courses

*Moules a la creme*

*Scottish mussels in white wine cream sauce*

£13.50

*Tortellini aux champignons et truffes (V)*

*Mushrooms and truffle tortellini*

£14.00

*Striploin de boeuf*

*Medium rare Surrey striploin of beef, stuffed portobello mushroom, French fries, green peppercorn sauce*

£23.50

*Waggoners fish and chips*

*Beer batter Haddock tail, pea puree, chips and tartar sauce*

£17.50

Lex accompagnements/sides £3.50

*French fries' Mixed salad grilled artichoke and red onion steamed green cabbage*

*(Some dishes may contain trace elements of nuts. All prices are inclusive of 20% value added tax.  
A discretionary service charge of 10% applies for party of 6 or more)*

Menu degustation/tasting menu £32.00

*Jerusalem artichoke cream/*

*Pan fried frogs' legs*

*Braised beef cheek crushed spring onion potatoes, thyme jus*

*Apple and berries crumble, vanilla ice cream*

*Chocolate fondant*

Desserts £6.50

*Crumble a la pommes et fruits rouges*

*Red berries and apple crumble, Bourbon vanilla ice cream*

*Crème brûlée*

*Crème brûlée, biscuit and fresh raspberry*

*Coupe de framboises et Chantilly*

*Raspberry cup with Chantilly cream*

*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*

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