



Sunday menu

Nibbles

Olives £3.00

French baguette and Normandy butter £3.00

Starters

Soupe du jour £4.80

Soup of the day

Aumonière de crabe et cabillaud £10.50

Cod and crab pancake with creamy mushroom sauce

Saumon fume £8.50

Smoked salmon and horseradish cream

Tarte au Camembert £6.00

Camembert tart with rocket salad and wild mushrooms

Charcuterie £6.00

Charcuterie, pickles, mixed salad and bread croutons

Mains

Rôtisserie du jour £16.50

Braised lamb Shoulder or Roast chicken breast served with root vegetables, roast potatoes and Yorkshire pudding

Filet de porc £16.50

Pork tenderloin, crushed potatoes, spring onion and thyme jus

Moules à la crème £12.00

Fresh Scottish mussel's in white wine cream sauce

Tortellinis aux champignons sauvages £12.00

Wild mushroom truffle tortellini's

Tartiflette Savoyarde £9.50

Baked potatoes and bacon with melted reblochon cheese, Green salad

Fromages de France (£4 suppléments)

French cheese selection

Desserts £6.50

Ananas rôti et sa glace a la noix de coco

Roast pineapple and coconut ice cream

Crème brûlée

Bourbon vanilla crème brûlée

Dame blanche

Vanilla ice cream served with Chantilly, chocolate sauce and flaked almonds

Coupe de framboises et Chantilly

Raspberry cup with Chantilly cream and vanilla ice cream

Crumble a la pomme et fruits rouges

Apple and summer fruits 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 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*