



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>	£4.95
<i>Saint-Jacques (GF)</i> <i>Pan seared scallops, crispy bacon and pea puree</i>	£12.00
<i>Foie gras de canard poêlé</i> <i>Pan fried foie gras, orange braised chicory, carrot vinaigrette, toasted brioche</i>	£14.00
<i>Salade de betterave rouge et fromage de chèvre</i> <i>Heritage beetroot salad, goat cheese curd, watercress, hazelnut dressing</i>	£9.00
<i>Ravioli de potiron (V)</i> <i>Pumpkin and sage ravioli, Goat cheese sauce</i>	£9.00
<i>Terrine de jarret de porc</i> <i>Ham hock terrine, mix leaves, piccalilli, toasted ciabatta bread</i>	£8.20
<i>Calamarie fris</i> <i>Salt and pepper squid, sweet chili sauce</i>	£10.00
<i>Gravadlax de saumon</i> <i>Salmon gravelax, lemon mascarpone, keta caviar, dill, compressed cucumber</i>	£11.00

***Les Plats / Main courses***

<i>Filet de cabillaud, sauce vierge (GF)</i> <i>Roasted 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>Chicken supreme</i> <i>Chicken supreme, spinach, red pepper, White wine and goat cheese sauce</i>	£17.00
<i>Filet de porc</i> <i>Pork fillet, celeriac, hispi cabbage, new potatoes, red wine 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*

*Crème brûlée à la vanille (GF)*  
*Vanilla crème brûlée*

*Eton mess*  
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*Fondant au chocolat*  
*Chocolate fondant, vanilla ice cream*

*Crêpes Suzette (£2 supplements)*  
*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* *£11.00*  
*Cheese trolley selection*

*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*