



The Waggoners

Starters

Breadbasket and Normandy butter	£4.00
Marinated olives	£5.00
Soupe gratinée à l'oignon (GF available) French onion soup with croutons & melted cheese	£8.50
Cuisses de grenouilles (GF) Frog's legs cooked in garlic butter	£9.50
Aumônière de saumon fumé, poireaux & beurre blanc Pancake stuffed with hot smoked salmon & creamed leeks, sour butter sauce	£14.00
Tartare de Betteraves, Yoghurt, Jaunes d'œuf en mélasse (V, GF, Vegan available) Beetroot Tartare, spiced yoghurt & confit egg yolk in molasses	£9.00
Soufflé au Jambon et fromage (20 minutes cooking time) (V available) Ham & Cheese Soufflé with a green salad	£14.00
Paté de gibier, pain au levain et pickles (GF available) Pork & market game terrine, sourdough & homemade pickles	£9.50

Main Courses

Bœuf Bourguignon , pommes purées (GF) Beef shin cooked in a Bourguignon sauce & creamed potatoes	£19.50
Darne de Saumon, pommes vapeur, beurre saffrané (GF) Salmon steak, steamed potatoes, broccoli & Saffron butter	£22.00
Risotto d'épautre aux champignons sauvages & Cantal (V, Vegan available) Pearl barley & wild mushrooms risotto with Cantal cheese	£19.50
Entrecôte de bœuf sauce poivre vert (GF) 8oz Sirloin steak, field mushroom, tomato, chips, Peppercorn Sauce	£29.00
Supreme de pintade, choux kale & petits navets glaces (GF) Guinea Fowl supreme, curly kale, glazed turnips & cider jus	£22.00
Moules Marinière Frites (GF) Mussels cooked in a white wine, garlic & shallots butter sauce with fries	£17.00
Sole Meunière, pommes nouvelles Buttered cooked whole Sole served with lemon & parsley butter and new potatoes *Depending on weather and market availability	£28.00

*As we cook from scratch, some dishes may contain trace elements of allergens, nuts, and bones.
All prices are inclusive of 20% value added tax. A service charge of 10% will be added to the final bill.*



Desserts (all at £8.50)

Crêpes Suzette (V) (£2 supplement)

Pancakes cooked in an orange syrup and flambe with Grand Marnier

Crème Brulée à la vanille de Madagascar

Madagascar Vanilla Crème brulée

Coupe Liegeois (V, GF)

Coffee ice cream, Coffee liquor, Chantilly cream and a coffee sauce

Soufflé au chocolat, glace chocolat et orange (V) – 20 minutes cooking time

Chocolate soufflé served with chocolate & orange ice cream

Le Colonel (GF, Vegan) Lemon sorbet and frozen vodka

Chariot de fromages

Selection of French cheeses, crackers & chutney

£13.00

Set Menus

2 courses £28

3 courses £33

Starters

Soupe gratinée à l'oignon (GF available)

French onion soup with croutons & melted cheese

Paté de gibier, pain au levain et pickles (GF available)

Pork & market game terrine, sourdough & homemade pickles

Tartare de Betteraves, Yahourt, Jaunes d'œuf en mélasse (V, GF, Vegan available)

Beetroot Tartare, yoghurt & egg yolk confit in molasses

Mains

Bœuf Bourguignon , pommes purées (GF)

Beef shin cooked in a Bourguignon sauce & creamed potatoes

Moules Marinière Frites (GF)

Mussels cooked in a white wine, garlic & shallots butter sauce

Risotto d'épeautre aux champignons sauvages & Cantal (V, Vegan available)

Pearl barley & wild mushrooms risotto with Cantal cheese

Desserts

Crème Brulée à la vanille de Madagascar

Madagascar vanilla Creme brulée

Coupe Liegeois (V, GF)

Coffee ice cream, Coffee liquor, Chantilly cream and a coffee sauce

Fromage du jour

Market French cheese served with crackers & chutney

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