



SAMPLE MENU

French Bread and Normandy dill butter £4 / Marinated mixed olives £4.50

Starters

Soupe à l'oignon (GF available) £8.00

French onion soup with croutons & melted cheese

Terrine de Biche, brioche et chutney de Coings £9.50

Venison & pork terrine, brioche toast & quince chutney

Salade de betterave & pommes, chevre, noix & balsamique (V, GF, Vegan available) £8.50

Beetroot, apple, walnut & goat cheese salad, balsamic dressing

Oeuf poché en meurette (GF) £8.00

Poached eggs with a bourguignon sauce

Moules Marinieres (GF) £9.00

Mussels cooked in white wine shallots and garlic butter

Cuisses de grenouilles (GF) £9.50

Frog's legs cooked in garlic butter

Mains

Rôtisserie du jour £19.50 (GF available)

Scottish roast sirloin of Scottish beef or Blythburgh roast loin of pork with crackling
All served with duck fat roasted potatoes, seasonal vegetables & Yorkshire pudding

Ravioli de citrouille, sauge & champignons sauvages (V) £18.50

Pumpkin and sage & ravioli, wild mushroom & parmesan sauce

Fillet de Saumon, fenouil confit, tomates & tapenade (GF) £19.00

Salmon fillet, confit fennel, crushed potatoes, sundried tomatoes & black olives dressing

Waggoners fish and chips £17.00

Beer battered fish and chips, peas and tartar sauce.

Homemade beef cheeseburger, brioche bun & chips £15.50

Add bacon for £1

* Children menu any dish, 1 scoop ice cream, 1 soft drink £12.00

Sandwiches & light bites

Salmon and horseradish baguette sandwich, mixed leaf	£9.50
Roast Beef , Horseradish baguette sandwich, mixed leaf	£9.50
Vegetarian spring rolls with sweet chilli sauce	£6.50
Crispy squid with garlic & parsley mayonnaise	£7.50
Breaded Whitebait with garlic & parsley mayonnaise	£7.50
Houmous & pitta bread	£5.00
Sharing platter (2 person) of houmous & pitta, whitebait & squid	£12.50
Croque-monsieur & salad garnish	£11.00
Cheese and ham toastie with bechamel sauce & cheese	
Croque-Madame & salad garnish	£11.50
Cheese and ham toastie with bechamel sauce & cheese with pan fried egg	
Sourdough Garlic Bread (add cheese £1)	£4.50
Chunky chips / French Fries	£4.50

Desserts £7.10

Crumble de pommes et fruits de la foret (V, Vegan available)

Apple & Forest fruit crumble, vanilla ice cream

Mousse Chocolat noir et Oranges

Dark chocolate & orange mousse

Tarte Fine aux Pommes (20 minutes cooking time)

Warm Apple tart with Vanilla ice cream

Baba au Rhum

Brioche soaked in a rum syrup, whipped cream

Coupe d'automne du Waggoners (V, GF, Vegan available)

Blackcurrant sorbet, Chantilly cream and crème de cassis

Les fromages de France £11.50

French cheese sélection

Vins de dessert et porto

Coteaux du Layon, France (100ml)	£7.50
Muscat Beaumes de Venise, France (100ml)	£7.00
Chateau loupjac (100ml)	£6.50
Banyuls grand cru 2006	£9.00
Taylor's late bottle vintage port 2010 (50ml)	£7.50
Taylor's fine ruby (50ml)	£7.00

As we cook from scratch, some dishes may contain trace elements of allergens, nuts and bones. Please ask your waiter.

All prices are inclusive of 20% value added tax. A service charge of 10% will be added to the final bill.

**Child dishes available for children under 11 years old*