



Sunday menu

French baguette and Normandy butter £3.50

Marinated mixed olives £3.50

Starters

Soupe du jour £7.50

Soup of the day, bread and butter

Calamar £10.00

Crispy squid, confit garlic & parsley mayonnaise

Toast de fromage de chevre £11.00

Toasted goat cheese on brioche, heritage beetroots, watercress salad

Moules Provençale £9.00

Scottish mussels with white wine, garlic & tomato

St Jacques rôties £12.00

Scallops with Cauliflower puree, wild mushrooms & Hazelnuts

Mains

Rôtisserie du jour £19.00

28 days aged rump of beef, vegetables, Yorkshire pudding

Or

Roasted Chicken, vegetables, Yorkshire pudding

Bœuf Bourguignon £18.00

Beef Bourguignon, pancetta, carrots, button mushroom, potatoes

Filet de saumon (GF) £22.00

Salmon filet, broccoli, new potatoes, spinach, lemon and capers butter

Waggoners fish and chips £17.00

Beer battered fish and chips, peas and tartar sauce

Wellington de chevre et champignon (V) £15.00

Goat cheese and mushroom Wellington, goat cheese sauce, mixed vegetables

Beef burger £15.00

Beef burger, pickles, lettuce, tomato, cheese, bacon and French fries

Sandwiches

<i>Parma ham and rocket salad baguette sandwich, Parmesan shaving, salad</i>	<i>£8.00</i>
<i>Salmon and horseradish baguette sandwich, watercress salad garnish</i>	<i>£8.00</i>
<i>Croque monsieur or Madame, salad garnish</i>	<i>£9.50</i>

Children's menu £12 **1 dish, 1 scoop of ice cream, 1 soft drink**

Homemade Pizza

<i>Pizza Pepperoni</i>	<i>£13.50</i>
<i>Margherita</i>	<i>£11.00</i>

Les fromages de France £11.50

4 French cheese sélection

Desserts £7.00

Crumble de fruits rouges

Red fruits and apple crumble, vanilla I scream

Gâteau au chocolat noir

Dark chocolate brownie, mango sorbet

Dame blanche

Vanilla ice cream, chocolate sauce and Chantilly cream

Le colonel

Lemon sorbet and vodka

Crème brûlée à la vanille

Vanilla crème brûlée

Vins de dessert et porto

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

*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*