



Sunday menu

French baguette and Normandy butter £3.00

Starters £7.00

Soupe du jour (V)

Soup of the day

Ballotine de foie gras de canard (supplément £4.00)

Foie gras and confit duck ballotine, orange braised chicory, carrot vinaigrette, toasted brioche

Gravadlax de saumon (Supplement £3.00)

Lemon gravadlax, lemon mascarpone, keta caviar, dill, compressed cucumber

Calamare fris

Salt and pepper squid, sweet chili sauce

Ravioli de potiron

Sage and pumpkin ravioli, goat cheese sauce

Salade de betterave rouge

Heritage beetroot salad, goat cheese curd, watercress, hazelnut dressing

Mains £17.00

Rôtisserie du jour

28 days aged rump of beef, baby chicken or pork belly, vegetables, Yorkshire pudding and cauliflower cheese

Wellington de fromage de chèvre (V)

Goat cheese and portobello mushroom Wellington

Steak de chou-fleur (V)

Cauliflower steak, almonds, broccoli, avocado puree, burned lemon and basil dressing

Poisson du jour

Pan seared cod, new potatoes, seasonal vegetables, sauce vierge

Fromages de France £11.00

French cheese selection and crackers

Desserts £6.00

Cheesecake

White chocolate and raspberry cheesecake

Eton mess

Eton mess

Fondant au chocolat noir

Dark chocolate fondant and vanilla ice cream

Crème brûlée à la vanille

Vanilla crème brûlée

Colonel

Lemon sorbet with frozen vodka

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)	£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 5% value added tax.
Service charge of 10% will be added to your final bill*