

**£29.50**

TWO COURSES  
PER PERSON



**£36.50**

THREE COURSES  
PER PERSON

# DÎNER PRIX FIXE

## Entrées

### V Soupe

French Onion with Comté croutons

### Moules

fresh mussels served 'Marinières à la Crème'  
steamed in white wine with parsley, cream, garlic & shallots

### V Soufflé au Fromage

twice-baked Roquefort soufflé with caramelized pear & roasted walnuts

### Suprême de Pigeonne Poêlé

pan-fried pigeon breast served pink with a parsnip crisp, celeriac purée  
and a port wine jus, with drizzles of truffle oil

### Calamars Frits

deep-fried squid with a lemon aioli

### Escargots £2 supplement

six snails baked with a parsley, garlic & Pernod butter

### Rillettes de Saumon

coarse salmon with pickled cucumber & dill pâté with horseradish crème  
fraîche and herb toast

### Parfait de Foie de Volaille

chicken liver parfait with a red onion marmalade and herb toast

### VG Aubergine à la Baba Ganoush

spiced aubergine, onion & coriander terrine with a chickpea purée  
and a red pepper coulis

## Plats Principaux

### Magret de Canard à l'Orange Amère

duck breast roasted pink and sliced onto a potato & onion rösti with  
cranberries, haricots verts and a bitter orange sauce

### Bouillabaisse 'Maison'

Provençal stew of salmon, seabass, prawns, mussels & squid cooked in a  
light tomato broth with saffron pommes tournées, rouille, Comté croutons

### Cerf à la Bourguignonne

venison casserole in burgundy with glazed carrots, mushrooms, bacon &  
shallots and served with pomme purée and horseradish crème fraîche

### Loup de Mer aux Câpres

whole sea bass baked with fennel & onion and served with  
minted new potatoes and a lemon & caper butter

### Filet de Bœuf £7 supplement

8oz fillet steak served with gratin dauphinois, herb-roasted tomato,  
haricots verts; and either

à la sauce au poivre or Béarnaise or a red wine jus

### Moules-Frites

fresh mussels served Marinières à la Crème:  
steamed in white wine with parsley, cream, garlic & shallots

~ avec pommes frites ~

### Steak-Frites

£5 supplement

8oz ribeye served with pommes frites and either  
à la sauce au poivre or Béarnaise or a red wine jus

### Poulet-Jaune

marinated suprême of corn-fed chicken, roasted and served  
with gratin dauphinois, glazed carrots and a tarragon pan jus

### V Risotto à la Betterave

red beetroot risotto with goats cheese and apple crisps

### VG Tajine d'Automne

vegetables casserole in a lightly spiced tomato sauce, served with  
glazed carrots, herb couscous and coconut cream

### Fondue Savoyarde

*For Two To Share*

Swiss cheeses & Kirsch fondue with bread, mushrooms, baby new potatoes, gherkins & garlic

### Accompagnements

£3.50

Pommes-Frites • New Potatoes • Gratin Dauphinois • Pommes Purée  
Haricots Verts • Sweet-Glazed Carrots • Rocket & Parmesan • Bread Basket £2.50

## Desserts

### Crème Brûlée

vanilla custard with a burnt sugar crust

### Tarte Tatin

upside-down apple tart served warm with  
vanilla ice cream

### Gâteau au Fromage

Black Forest berry & vanilla cheesecake  
served with mascarpone

### Fondue au Chocolat

*For Two to Share*

with fresh fruit & marshmallows  
(laced with Cointreau, Amaretto or Baileys)

### Affogato

warm espresso coffee over vanilla ice  
cream  
(and with Kahlúa +£2.75)

### Mousse au Chocolat et à l'Orange

infused with Cointreau, accompanied by a  
dark chocolate sauce

### Sorbets et Glaces

*du jour*

### Assiette de Fromages

£3 supplement

Comté, Fromage de Chèvre, Fourme d'Ambert  
and Camembert 'Artisan', served with bread,  
biscuits, celery, grapes & chutney

## DIGESTIFS & PORTS

Grand Marnier	35ml	£5.90
Baileys	35ml	£5.90
Drambuie	35ml	£5.90
Luxardo Sambuca	35ml	£5.90
Tia Maria	35ml	£5.90
Amaretto Disaronno	35ml	£5.90
Cointreau	35ml	£5.90
Offley Ruby Port	50ml	£5.90
Madeira <i>Duke of Clarence</i>	50ml	£7.90
Sandeman Vau 1999	50ml	£7.90

## CAFÉ et THÉ

Espresso		£2.75
Double Espresso		£2.95
Americano		£2.75
Cappuccino		£2.95
Café Latte		£2.95
Café Filtre		£2.75
Café à la Liqueur	25ml	£6.90
Café Flotteur		£3.95
Thé <i>Earl Grey, English, Herbal or Fruit</i>		£2.50

# DÉJEUNER PRIX FIXE

## Saturday

### 12:00 – 14:30

two courses £19<sup>50</sup>    three courses £24<sup>50</sup>

## Sunday Rôti

### 12:00 – 15:00

three courses £26<sup>50</sup>

V Vegetarian    VG Vegan

### ALLERGENS

please ask if you wish to see our allergens fact sheet

### NO SERVICE CHARGE

all gratuities are shared among the restaurant and kitchen staff

### VAT

prices include VAT @ 20 %

