

£26⁵⁰

PER PERSON
THREE COURSES



RÔTI PRIX FIXE

Entrées

V Soupe

roasted sweet potato with chili, ginger & coconut and caraway croutons

Rillettes de Saumon

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

Parfait de Foie de Volaille

chicken liver parfait with brioche & caramelised red onion marmalade

Calamars Frits

deep-fried squid with a lemon aioli

VG Aubergine à la Baba Ganoush

spiced aubergine, onion & coriander terrine with a chickpea purée

Escargots

£4 supplement

snails baked with a parsley, garlic & Pernod butter

Plats Principaux

Les Rôtis

~ served with a Yorkshire pudding, pommes rôties and légumes du jour ~

Bœuf

roast British beef with a red wine & thyme gravy

Poulet

chicken roasted on the bone with a tarragon pan jus

Porc

confi'd pork shoulder with an apple & cider sauce

Moules-Frites

fresh mussels served 'Marinières à la Crème'

steamed in white wine with parsley, cream, garlic & shallots and served with pommes-frites

Filet de Dorade

pan-fried fillet of sea bream served on crushed tarragon potatoes with a chardonnay beurre blanc

VG Pithiviers à la Forestière

lightly spiced winter vegetables baked en croûte and served on a mushroom sauce

V Risotto à la Betterave

roasted beetroot risotto with a goats cheese crumb, rocket and a golden beetroot crisp

Fondue Savoyarde

For Two to Share

Swiss cheese & Kirsch fondue with bread, baby new potatoes and garlic sausage

Accompagnements £3⁵⁰

Pommes-Frites • Pommes Rôtis • New Potatoes • Légumes du Jour • Rocket & Parmesan • Bread Basket £2⁵⁰

Desserts

Pannacotta

set vanilla custard served chilled with a mulled wine & winterberry compote

Banoffee Pie

banana, toffee & chantilly cream on a crumbed biscuit base

Mousse au Chocolat

with a dark chocolate sauce

Fondue au Chocolat

For Two to Share

with fresh fruit & marshmallows (and laced with Cointreau, Amaretto or Baileys +£2⁷⁵)

Assiette de Fromages

(£3 supplement)

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

Glaces et Sorbets

du jour