



£19.50

TWO COURSES
PER PERSON

£24.50

THREE COURSES
PER PERSON

DÉJEUNER PRIX FIXE

Entrées

V Soupe à l'Oignon

French onion soup, served with a Gruyère crouton

Calamars Frits

deep-fried squid with an aioli & wild garlic dressing

Parfait de Foie de Volaille

chicken liver parfait with herb toast & caramelised red onion marmalade

V Salade d'Asperges

asparagus & watercress salad with black olives and a red pepper coulis

Moules Marinières à la Crème

fresh mussels steamed in white wine with parsley, cream, garlic & shallots

Escargots

£4 supplement

snails baked with a parsley, garlic & Pernod butter

VG Aubergine à la Baba Ganoush

spiced aubergine onion, & coriander terrine with a chickpea purée

Plats Principaux

Confit de Canard Sauce Cerise

slow-braised duck leg served on a potato & onion rösti with a cherry Kirsch sauce

Filet de Truit

pan-fried fillet of chalk stream trout served with new potatoes, herb-roasted tomato and a lemon beurre blanc

Moules-Frites

fresh mussels cooked 'Marinières à la Crème'

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

Cassoulet

garlic sausage & bacon lardons casseroled in a sauce Provençale with haricots blancs, a root vegetable mirepoix and a herb crumb

Poulet Poêlé

butterflied chicken suprême, pan-fried and glazed with Gruyère served with gratin dauphinois and a red wine jus

Fondue Savoyarde

For Two to Share

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

VG Pissaladière

puff pastry tarte with caramelised onion, black olives, red pepper served with rocket and a wild garlic pesto

V Risotto

asparagus & pea risotto with lemon aioli, capers and red vein sorrel

Steak-Frites

£5 supplement

English ribeye steak served with pommes-frites
and either a sauce au poivre or a garlic butter or a red wine jus

Accompagnements

£3.50

Pommes-Frites • Gratin Dauphinois • New Potatoes • Harocots Verts
Rocket & Parmesan • Bread Basket £2.50

Desserts

Mousse au Chocolat

with a dark chocolate sauce

Banoffee Pie

banana, toffee & chantilly cream

on a crumbed biscuit base

Îles Flottante

poached meringue, crème Anglaise and
rhubarb syrup with sugared pistachio nuts

Fondue au Chocolat

For Two to Share

with fresh fruit & marshmallows

(and laced with Cointreau,
Amaretto or Baileys +£2.75)

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