

£26⁵⁰

PER PERSON
THREE COURSES



RÔTI 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

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

roasted pork belly with an apple & cider sauce

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

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

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

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 +£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