

£28.50

TWO COURSES
PER PERSON



£34.50

THREE COURSES
PER PERSON

DÎNER PRIX FIXE

Entrées

V Soupe

du jour

Salade d'Espadon

seared swordfish served with a potato, shallot and chive mayonnaise salad with wasabi cream

V Soufflé au Fromage de Chèvre

twice-baked goats cheese & chive soufflé served with griddled apple and a walnut dressing

Escargots *£2 supplement*

six snails baked with a parsley, garlic & Pernod butter

Ravioli de Crabe

homemade pasta parcel of crab served with a shellfish sauce

Tartare de Bœuf au Couteau

finely-cut Oxfordshire beef with capers, shallots and Tabasco sauce, served with egg yolk and chive mayonnaise

Parfait de Foie de Volaille

chicken liver parfait with a red onion marmalade and herb toast

VG Roulade des Légumes

grilled Provençale vegetables served on a chilled tomato gazpacho with a black olive tapende

Assiette de Fruits de Mer

For Two To Share

deep-fried calamari, gambas, & whitebait served with a confi'd lemon dressing, homemade sauce tartar & herb toast

Moules Marinières à la Crème

at this time of year mussels are subject to market availability ~ please ask your waiter

Plats Principaux

Magret de Canard Sauce Cerise

duck breast roasted pink and sliced onto a potato & onion rösti with haricots verts and a cherry Kirsch sauce

Bouillabaisse à la Provençale

monkfish, prawns, mussels & squid cooked in a light tomato broth with saffron pommes tournées, rouille, gruyère and crouton

Lapin à la Moutarde

rabbit leg slow-braised and served with pommes purée, glazed carrots and a Dijon mustard sauce

Croupe d'Agneau

£5 supplement

pan-roasted rump of lamb served pink, with ratatouille Provençale herb couscous and a minted yoghurt

Filet de Bœuf

£7 supplement

8oz fillet steak served with gratin dauphinoise, herb-roasted tomato, haricots verts; and either a sauce au poivre or a sauce Béarnaise or a red wine jus

Que de Lotte au Risotto de Crabe

monkfish tail baked in jambon de Bayonne and served on a crab risotto with a confi'd lemon dressing

Steak-Frites

£5 supplement

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

Sole Meunière

whole lemon sole pan-fried in seasoned flour and served with new potatoes and a lemon & caper butter

Poulet Farci

chicken suprême roasted with a mozzarella farce and served gratin dauphinois of marinated Mediterranean vegetables and a red pepper coulis

V Risotto *(can be served as a vegan dish on request)*

roasted tomato & red pepper, with a basil dressing and wild rocket

V Crespéou

omelette gateau layered with spinach, courgette and aubergine served with a rocket salad, black olive tapenade and tomato sauce

Fondue Savoyarde

For Two To Share

Swiss cheese & 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

Profiteroles

choux bun filled with Chantilly cream and served with a warm chocolate sauce

Cheesecake au Framboise

raspberry cheesecake served with vanilla mascarpone and toasted almonds

Fondue au Chocolat

For Two to Share

with fresh fruit & marshmallows
(laced with Cointreau,
Amaretto or Baileys +£2.75)

Affogato

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

Îles Flottante aux Fraises

poached meringue, crème Anglaise and a strawberry compote

Assiette des Fromages

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

Sorbets et Glaces

du jour