

£26⁵⁰

PER PERSON
THREE COURSES



RÔTI PRIX FIXE

Entrées

V Soupe

du jour

Éperlans Frits

deep-fried whitebait with tartar sauce

Parfait de Foie de Volaille

chicken liver parfait with herb toast & caramelised red onion marmalade

VG **Taboule aux Herbs**

couscous, cucumber, tomato, parsley & dill

Moules Marinières à la Crème

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

V **Salade de Tomate et Mozzarella**

with a basil dressing and toasted pine nuts

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 loin with an apple & calvados sauce

Confit de Canard Sauce Cerise

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

Plat de Poisson

fish dish of the day – *please ask your waiter*

Moules-Frites

fresh mussels cooked 'Marinières à la Crème'

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

V **Crespéou**

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

V **Risotto**

roasted tomato & red pepper, with a basil dressing and wild rocket (*can be served as a vegan dish on request*)

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

Fraises et Crème

fresh strawberries with Chantilly cream

Profiteroles

choux bun filled with Chantilly served with a warm chocolate sauce

Îles Flottante

poached meringue, crème Anglaise and caramel, topped with toasted almonds

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