



**£19.50**

TWO COURSES  
PER PERSON

**£24.50**

THREE COURSES  
PER PERSON

# DÉJEUNER PRIX FIXE

## Entrées

### V Soupe

French Onion with Gruyère croutons

### **Calamars Frits**

deep-fried squid with a lemon aioli

### **Parfait de Foie de Volaille**

chicken liver parfait with herb toast & caramelised red onion marmalade

### **Moules Marinières à la Crème**

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

### V Salade au Bleu d'Auvergne

salade of Bleu d'Auvergne, caramelised pear and walnut

### **Escargots** *£4 supplement*

snails baked with a parsley, garlic & Pernod butter

## Plats Principaux

### **Confit de Canard à l'Orange Amère**

Slow braised duck leg served on a potato & onion rösti and a bitter orange sauce

### **Loup de Mer**

fillets of seabass, pan-fried and served with crushed potatoes and a chive beurre blanc

### **Moules-Frites**

fresh mussels served 'Marinières à la Crème'

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

### **Bœuf Bourguignon**

beef pavé braised in Burgundy with bacon lardons, mushrooms, carrots & shallots, served with pomme purée

### **Poulet-Frites au Fromage de Chèvre**

butterflied chicken breast grilled with a goat's cheese & bacon gratin and served with pommes-frites and a sun-dried tomato salad

### **Fondue Savoyarde**

*For Two to Share*

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

### V Risotto à la Betterave

red beetroot risotto with goat's cheese and apple crisps

### VG Tajine d'Automne

winter vegetables casseroled in a lightly spiced tomato sauce and served with herb couscous and coconut cream

### **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 • Pommes Purée • New Potatoes • Haricots Verts • Rocket & Parmesan • Bread Basket £2.50

## Desserts

### **Fondue au Chocolat**

*For Two to Share*

with fresh fruit & marshmallows

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

### **Mousse au Chocolat et à l'Orange**

infused with Cointreau, accompanied by a dark chocolate sauce

### **Banoffee Pie**

banana, toffee & chantilly cream on a crumbed biscuit base

### **Pannacotta**

set vanilla custard served chilled with a mulled wine & autumn berry compote

### **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*

## DIGESTIFS & PORTS

Grand Marnier	35ml	£5.90
Baileys	35ml	£5.90
Drambuie	35ml	£5.90
Luxardo Sambuca	35ml	£5.90
Tia Maria	35ml	£5.90
Amaretto Disaronno	35ml	£5.90
Cointreau	35ml	£5.90
Offley Ruby Port	50ml	£5.90
Madeira <i>Duke of Clarence</i>	50ml	£7.90
Sandeman Vau 1999	50ml	£7.90

## CAFÉ et THÉ

Espresso		£2.75
Double Espresso		£2.95
Americano		£2.75
Cappuccino		£2.95
Café Latte		£2.95
Café Filtre		£2.75
Café à la Liqueur	25ml	£6.90
Café Flotteur		£3.95
Thé <i>Earl Grey, English, Herbal or Fruit</i>		£2.50

# DÉJEUNER PRIX FIXE

Saturday

12:00 – 14:30

two courses £19<sup>50</sup>    three courses £24<sup>50</sup>

Sunday Rôti

12:00 – 15:00

three courses £26<sup>50</sup>

V Vegetarian    VG Vegan

### ALLERGENS

please ask if you wish to see our allergens fact sheet

### NO SERVICE CHARGE

all gratuities are shared among the restaurant and kitchen staff

### VAT

prices include VAT @ 20 %

