

£26⁵⁰

THREE COURSES
PER PERSON



RÔTI PRIX FIXE

Entrées

V Soupe

French Onion with Gruyère croutons

Calamars Frits

deep-fried squid with a lemon aioli

Parfait de Fote 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

Les Rôtis

~ served with a Yorkshire pudding, pommes rôties and légumes du jour ~

Boeuf

roast British beef
with horseradish crème fraîche

Poulet

chicken roasted on the bone
with a tarragon pan jus

Porc

roasted pork belly
with a spiced apple sauce

Confit de Canard à l'Orange Amère

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

Loup de Mer

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

Moules-Frites

fresh mussels served 'Marinières à la Crème'
steamed in white wine with parsley, cream, garlic & shallots
served with pommes-frites

Boeuf Bourguignon

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

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

vegetables casserole in a lightly spiced tomato sauce
served with glazed carrots, herb couscous and coconut cream

Accompagnements

£3⁵⁰

Pommes-Frites • Pommes Purée • New Potatoes • Haricots Verts • Rocket & Parmesan • Bread Basket £2⁵⁰

Desserts

Fondue au Chocolat

For Two to Share

with fresh fruit & marshmallows
(and laced with Cointreau, Amaretto or Baileys +£2⁷⁵)

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

Glaces et Sorbets

du jour

Assiette de Fromages *£3 supplement*

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