

FEBRUARY
LUNCH AND EARLY EVENING MENU
MONDAY TO FRIDAY 12 NOON TO 7PM
TWO COURSES 11,50 / THREE COURSES 13,50

STARTERS

CARROT AND BUTTERNUT SQUASH SOUP
CARROT, BUTTERNUT SQUASH AND GINGER SOUP

CURED MOUNTAIN PORK LOIN
SLICED AIR-DRIED MOUNTAIN PORK LOIN WITH SHREDDED
CELERIAC AND MUSTARD REMOULADE

PISSALADIÈRE CAMEMBERT
WARM FLATBREAD WITH CARAMELISED ONIONS, THYME AND
CAMEMBERT CHEESE

MACKEREL RILLETTES
SMOKED MACKEREL "RILLETTES" WITH FINE HERBS, LEMON
AND TOASTED SOURDOUGH

EGG BENEDICT
HAM AND POACHED EGG ON A TOASTED MUFFIN WITH
HOMEMADE HOLLANDAISE SAUCE

BLOOD ORANGE SALAD
SEASONAL BLOOD ORANGE AND FENNEL SALAD WITH
SOURDOUGH CROUTONS AND HAZELNUT VINAIGRETTE

SMOKED SALMON TARTINE
TARTINE OF SMOKED SALMON WITH TOASTED SOURDOUGH
BREAD, DILL, CAPERS AND A CRÈME FRAÎCHE DRESSING

MAINS

HADDOCK
PAN ROASTED HADDOCK WITH PEA PURÉE, PEA SPROUTS AND
BACON LARDONS

VENISON PARMENTIER
BRAISED VENISON 'COTTAGE PIE' TOPPED WITH POTATO
PURÉE AND SERVED WITH BRAISED CABBAGE

POULET GRILLÉ
CHARGRILLED CHICKEN BREAST WITH GRATIN POTATOES,
WATERCRESS AND VEAL AND THYME JUS

MOULES FRITES
MUSSELS COOKED WITH WHITE WINE, GARLIC, SHALLOTS,
PARSLEY AND FRESH CREAM, SERVED WITH FRITES

COQ AU VIN
CORN-FED FRENCH CHICKEN LEG, SLOWLY BRAISED IN RED
WINE WITH BACON LARDONS, CHESTNUT MUSHROOMS AND
POTATO PURÉE

JERUSALEM ARTICHOKE RISOTTO
JERUSALEM ARTICHOKE AND GOATS CHEESE RISOTTO
WITH PEA SPROUTS

STEAK FRITES (2,00 SUPPLEMENT)
CHARGRILLED THINLY BEATEN OUT MINUTE STEAK
WITH FRITES AND GARLIC BUTTER
(SERVED PINK)

DESSERTS

DARK CHOCOLATE POT
WITH CRÈME FRAÎCHE

CRÈME CARAMEL

ICED BERRIES
WITH WHITE CHOCOLATE SAUCE

"CRUMBLE AUX POMMES"
APPLE COMPOTE WITH NORMANDY BUTTER CRUMBLE
AND VANILLA ICE CREAM

CHOCOLATE MOUSSE
ICE CREAMS AND SORBETS

FEBRUARY SPECIALS

STARTER

WARM BEETROOT SALAD 5,75

MARINATED VIOLET AND CANDY BEETROOTS WITH BABY GEM, HAZELNUTS AND A CRÈME FRAÎCHE AND GOATS CHEESE DRESSING

MAINS

POULET RÔTI 13,50

BACON WRAPPED CHICKEN SUPRÊME SAUTÉÉD WITH THYME AND SAGE, SERVED WITH FENNEL AND OLIVE OIL PURÉE, ROASTED GARLIC AND BLACK OLIVE JUS

MONKFISH 18,50

PAN ROASTED MONKFISH FILLET WITH LYONNAISE POTATOES, CHAMPAGNE BEURRE BLANC, TOMATO CONCASSE AND TARRAGON

LAMB SHANK 14,95

BRAISED LAMB SHANK WITH WHOLEGRAIN MUSTARD POTATO PURÉE AND A VEAL AND ROSEMARY SAUCE

SIDE

JERUSALEM ARTICHOKE GRATINÉ 4,50

JERUSALEM ARTICHOKE GRATINÉ WITH BACON LARDONS, CROUTONS, LEEK AND GRUYÈRE SAUCE

DESSERT

CRÈME BRÛLÉE AUX FRAMBOISES 5,95

CARAMELISED VANILLA AND WHITE CHOCOLATE CUSTARD WITH FRESH RASPBERRIES

CHÂTEAU TREVIAC 2015

CORBIERES

5,95 / 7,95 / 22,95

AS A SUGGESTED WINE PAIRING WITH THE
LAMB SHANK WE RECOMMEND
CHÂTEAU TREVIAC.

WITH JUICY BERRY FRUIT AND LIQUORICE SPICE
ON THE FINISH, THIS GENEROUS AND WARMING
RED WINE IS MADE FOR US BY ARNAUD SIE AND
HIS FAMILY IN THE SUN-DRENCHED HILLS OF
THE LANGUEDOC.