

AUGUST LUNCH AND EARLY EVENING MENU

MONDAY TO FRIDAY 12 NOON TO 7 PM

TWO COURSES 10,95 / THREE COURSES 13,95

STARTERS

TOMATO SOUP

ROASTED VINE-RIPENED TOMATO SOUP

ZUCCHINI FRITTI

BREADCRUMBED COURGETTE BATONS, SAUTÉED
IN GARLIC, LEMON AND PARSLEY, SERVED WITH
MAYONNAISE VERTE

SMOKED MACKEREL

WARM SMOKED MACKEREL WITH PEAS, BROAD BEANS,
CROUTONS AND A POACHED FREE RANGE EGG

CURED MOUNTAIN PORK LOIN

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

RATATOUILLE WITH GOATS CHEESE

WARM RATATOUILLE WITH GOATS CHEESE AND
CHARGRILLED PAIN DE CAMPAGNE

MAINS

SEA BREAM

ROAST SEA BREAM FILLET WITH FLAGEOLET BEANS,
TOMATO, PARSLEY, GARLIC AND OLIVE OIL DRESSING

CHICKEN SALAD

GRILLED BUTTERFLIED CHICKEN BREAST, GREEN BEANS,
ROQUEFORT CHEESE, HAZELNUTS, GEM LETTUCE,
ENDIVE, BRIOCHE CROUTONS, CAPERS
AND A TARRAGON VINAIGRETTE

LINGUINE AUX MOULES

LINGUINE PASTA WITH MUSSELS, GARLIC, CHILLI,
PARSLEY, WHITE WINE AND CHERRY TOMATOES

PUY LENTILS WITH ROAST VEGETABLES

WARM ROASTED VEGETABLES AND LENTILS WITH
A FREE RANGE POACHED EGG

STEAK FRITES (2,00 SUPPLEMENT)

CHARGRILLED THINLY BEATEN OUT MINUTE STEAK
SERVED PINK WITH FRITES AND GARLIC BUTTER

SIDES

FRITES 2,95

GREEN SALAD 2,95

CREAMED SPINACH 3,95

TOMATO SALAD 3,25
with basil and shallots

FINGER CARROTS 2,95
glazed with parsley

FRENCH BEANS 3,25

GRATIN POTATO 3,25

BRAISED MINTED PEAS 3,25

DESSERTS

**DARK
CHOCOLATE POT**
WITH CRÈME FRAÎCHE

ICED BERRIES
WITH WARM WHITE
CHOCOLATE SAUCE

**ICE CREAMS
AND SORBETS**

CRÈME CARAMEL
TRADITIONAL SET VANILLA POD
CUSTARD WITH DARK CARAMEL
AND CREAM