

# JULY LUNCH AND EARLY EVENING MENU

DAILY 12 NOON TO 7 PM

TWO COURSES 10,95 / THREE COURSES 13,95

## STARTERS

### VICHYSOISE SOUP

POTATO AND LEEK VICHYSOISE SOUP WITH  
TRUFFLE OIL (SERVED HOT OR CHILLED)

### APPLE AND ROQUEFORT SALAD

APPLE, BABY GEM AND ENDIVE SALAD WITH GOLDEN  
RAISINS, CROUTONS AND ROQUEFORT CHEESE

### WHITEBAIT

CRISPY WHITEBAIT WITH TARTARE SAUCE AND LEMON

### PORK TERRINE

PORK AND CHICKEN LIVER TERRINE WITH GRILLED  
SOURDOUGH BREAD AND SPICED APPLE CHUTNEY

### TARTE PROVENÇALE

WARM TARTE PROVENÇALE WITH RATATOUILLE, ROCKET,  
BLACK OLIVE AND CAPER DRESSING

## MAINS

### HADDOCK FISHCAKE

SMOKED HADDOCK FISHCAKE WITH BABY SPINACH, DILL,  
SHALLOTS AND CAPER SALAD WITH A WARM POACHED EGG

### CHICKEN BREAST

CHARGRILLED CHICKEN BREAST WITH BASIL  
POTATO PURÉE AND SAUCE VIERGE

### CROQUE MONSIEUR

CLASSIC HAM AND GRUYÈRE CHEESE SANDWICH,  
SERVED WITH FRITES AND SALADE VERTE

### ARTICHOKE RISOTTO

ARTICHOKE HEART AND GOATS CHEESE RISOTTO  
WITH PEA SPROUTS

### 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