

# JUNE SPECIALS

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## STARTER

### **TOMATES BRETON 6,50**

MIXED BRETON HERITAGE TOMATOES WITH SOFT GOATS CHEESE, BLACK OLIVES, SHALLOTS AND CAPERS SERVED ON GRILLED SOURDOUGH BREAD

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## MAINS

### **RUMP OF LAMB 15,95**

RUMP OF LAMB WITH A POTATO, FENNEL AND OLIVE OIL PURÉE, ROASTED FENNEL, BLACK OLIVE AND GARLIC JUS

### **HAKE PROVENÇALE 13,95**

HERB CRUSTED HAKE PROVENÇALE WITH BLACK OLIVES AND BASIL, SERVED WITH JERSEY ROYAL POTATOES

### **DUCK CONFIT WITH SARLADAISES POTATOES 13,50**

CRISPY DUCK CONFIT WITH SAUTÉED POTATOES, BUTTON ONIONS, GARLIC AND PARSLEY WITH A VEAL AND THYME JUS

## SIDE

### **PICKLED CUCUMBER 3,95**

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## DESSERT

### **WHITE CHOCOLATE MOUSSE 5,50**

WHITE CHOCOLATE MOUSSE WITH SUMMER FRUITS AND CRUMBLED SHORTBREAD

### **PICPOUL DE PINET 2017 DOMAINE DE ROQUEMOLIÈRE 5,95 / 8,25 / 23,50**

AS A SUGGESTED WINE PAIRING WITH THE TOMATES BRETON, WE RECOMMEND PICPOUL DE PINET.

CRISP AND REFRESHING WITH HINTS OF TROPICAL FRUITS, THIS LIGHT BODIED, DRY WHITE WINE IS ALSO AN IDEAL PARTNER FOR ANY OF OUR SEAFOOD DISHES.