

Prix Fixe

SAMPLE MENU

2 COURSE LUNCH 12.75 | 3 COURSE 16.75
DINNER 3 COURSES 16.75

RILLETTE D'OIE ET PORC

Goose & pork rillettes, cornichons, croutons

CREVETTES FUMÉES

Maldon kiln smoked shell on prawns, aioli, lemon

VELOUTÉ DE CELERI Á LA TRUFFE

Creamy celeriac soup, truffle oil, & croutons

SALADE DE CHÈVRE

Grilled goat's cheese on crouton, chicory,
walnuts & balsamic vinaigrette

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## STEAK FRITES BÉARNAISE

Grilled Flat Iron steak, béarnaise, French fries +3.00 sup

## MOULES MARINIÈRES

Steamed Normandy mussels, white wine,  
butter, parsley & French fries

## SOUFFLÉ AU FROMAGE

Twice baked cheese soufflé, green salad

## TOURTE DE VENAISON

Venison & game pie

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FROMAGE FERMIER DU JOUR

Farmhouse cheese of the day – St Nectaire

MOUSSE AU CHOCOLAT

Classic chocolate mousse, Madeleine

CHEESECAKE EXOTIQUE

Lime, vanilla and passion fruit cheesecake, mango coulis

CRÈME CARAMEL

Classic crème caramel, Agen prunes

Monday to Thursday (all Day)

Friday & Saturday (only lunch)

Sunday (not available)