

- **STARTERS**

- Tomato Soup

- Roasted vine-ripened tomato soup

- Whitebait

- Crispy whitebait with tartare sauce and lemon

- Frisée aux Lardons

- Frisée and bacon lardon salad with a warm poached egg

- Chicken Liver Parfait

- Chicken liver parfait with cornichons and sourdough toasts

- Ratatouille with Goats Cheese (V)

- Warm ratatouille with goats cheese and chargrilled pain de campagne

- **MAINS**

- Haddock

- Pan roasted haddock with pea purée, pea sprouts and bacon lardons

- Bœuf en Croûte

- Braised shin of beef with puff pastry, carrots, leeks with veal and thyme jus

- Chicken Paillard

- Grilled butterflied chicken breast with petit pois, bacon lardons and baby gem lettuce, veal jus and a potato and chive purée

- Couscous (V)

- Couscous with roasted peppers, courgette and aubergine with piquant harissa, black olives, yoghurt and mint

- Steak Frites

- (£2.00 supplement)

- Chargrilled thinly beaten out minute steak served pink with frites and garlic butter

- **DESSERTS**

- Dark Chocolate Pot (V)

- With crème fraîche

- Iced Berries (V)

With warm white chocolate sauce

- Ice Creams and Sorbets (V)
 - Crème Caramel (V)

Traditional set vanilla pod custard with dark caramel and cream