

MENU GRANDE TABLÉE

ENTREES

LE POTAGE du jour (V)

Soup of the day, French bread

LES GAMBAS flambées

King prawns, Calvados apple brandy, beurre blanc sauce, chilli oil

LE MELON Charentais (V)

Fragrant Charentais melon, summer berry compote, pomegranate sorbet, vanilla syrup

LE PATE d'Ardennes

Coarse Ardennes pâté, red onion jam, cornichons, toasted pain de campagne

LA SALADE estivale composée (V)

Heirloom tomatoes, buffalo mozzarella, red onion, fresh basil, candied pine nuts, roasted pumpkin seeds, extra virgin olive oil & lemon

PRINCIPAUX

LA BOUILLABAISSSE de poisson

Classic fish & shellfish stew, tomato, aniseed liqueur, fennel & saffron broth, samphire, potato dumplings, garlic bread, Noilly Prat & dill aioli

LE BOEUF Bourguignon

Slow cooked beef cheeks, Burgundy red wine, smoked pancetta, sautéed pearl onions, button mushrooms, creamy mash

LES GNOCCHIS aux champignons (V)

Sautéed wild mushroom gnocchi, Mediterranean vegetables in rich tomato ragoût, rocket, fennel & red onion salad

L'ORGE PERLE printanier (V)

Pearl barley ragoût, white wine, shallots, garlic, spinach, broad beans, sun blush tomatoes, mint oil, crispy leeks

LE CARRE D'Agneau

Rack of Scottish lamb, brioche-herb crust, Dauphinoise potatoes, grilled Mediterranean vegetables à la Provençale, rosemary jus

LE DEMI POULET

Half lemon, honey, paprika & thyme marinated chicken, roasted on the spit, roast potatoes or fries, honey roasted vegetables, choice of smoked hickory, jus de rôti or Béarnaise sauce

LE FAUX filet

250g Prime Scottish Sirloin steak, French fries, grilled field mushroom, cherry vine tomatoes, Béarnaise, Café de Paris, sauce au poivre vert or jus de rôti **Supplement £5**

DESSERTS

LA CREME BRULEE à la vanilla de Madagascar

Madagascan vanilla crème brûlée with fresh raspberries

LE PUDDING ATLANTIC beurre caramel sale

Warm sticky date pudding with salted caramel sauce & vanilla ice cream

LA MOUSSE a la mangue

Light fresh mango mousse, pineapple salsa, poppy seed meringue shards

LE GATEAU DE FROMAGE au chocolat au lait

Milk chocolate & hazelnut cheesecake, kumquat compote, praline cream

SET MENU £30 PER PERSON