

# MENU GRANDE TABLÉE

## ENTREES

### LE POTAGE *du jour* (v)

Soup of the day, French bread

### LE SAUMON FUMÉ *Écossais*

Scottish smoked salmon, caper berries, lemon, horseradish crème fraîche & rocket salad

### LES GAMBAS *flambées*

King prawns, Calvados apple brandy, beurre blanc sauce, smoked paprika oil & toasted pain de campagne

### LA TERRINE *du Chef*

Home-made chef's terrine, spiced apple chutney, cornichons & toasted pain de campagne

### LA SALADE *au Chevre Chaud*

Maple glazed goats' cheese, baby salad leaves, roasted baby beetroot, rustic croutons, pomegranate, dried cranberries, citrus vinaigrette, candied pine nuts & pumpkin seeds

## PRINCIPAUX

### LA BOUILLABAISSSE *de poisson*

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

### LE BOEUF *Bourguignon*

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

### LA GROUPE *d'Agneau*

255g Rump of Scottish lamb, Dauphinoise potatoes, classic ratatouille & rosemary jus

### L'ÉPEAUTRE *Perlé* (vg)

Vegetable & spelt ragoût, white wine, broad beans, spinach, garden peas, sun dried tomatoes, butternut squash & parsnip crisps

### LES GNOCCHIS *à la Truffe Noire* (v) (vg)

Sautéed black truffle gnocchi, Mediterranean vegetable & rich tomato ragoût, rocket, fennel & red onion salad. A vegan & gluten free option is available

### LE DEMI POULET

Half smoked 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

### LE VACHERIN *aux fruits rouges*

Home-made meringue nest, fruits of the forest sorbet, red berry compote, Chantilly cream, viola flowers & fresh mint

### LE GATEAU *au fromage*

Home-made white chocolate & Grand Marnier cheesecake

## SET MENU £30 PER PERSON