

Dinner Menu

Nibbles

Marinated Olives £4
Trio of Soda Breads, Sea Salt Butter £4
Mini Breaded Brie, Red Onion Marmalade £4
Breaded Tiger Prawns, Aioli £4.50

Starters

Camembert Cheese and Chive Souffle (V)
Red Wine Poached Pear, Hazelnuts, Roquette £9

Soup of the Day (V)

Sourdough Bread & Butter £8.50

Two Caramelised large Atlantic Sea Scallops
Buttered Samphire, Prawn Bisque £13

Smoked Haddock & Gruyere Cheese Croquettes
Provençal Sauce, crispy Sage £9

Tartiflette

Potato, Bacon & Brie, Sourdough £9

Garlic Wild Mushrooms & Avocado (V)
on Sourdough Toast £9

Main Course

Classic Beef Bourguignon

Pommes Puree, Buttered Kale £17

Minute Steak

Frites, Garlic & Parsley Butter, Watercress £14.50

Moules Marinière

Garlic & Parsley Frites, Sourdough Bread £15

Spinach & Roasted Vegetable Crêpe (V)

Wild Mushroom Sauce £14

Grilled Fillets of Seabass

Panzanella Salad, Frisée, Sauce Vierge £18.95

Poussin Forestière

Fondant Potato, Fine Beans, Wild Mushrooms £19

Sides

Fine Beans with Truffle Oil £4 Buttered Vegetables £4 Garlic & Parsley French Fries £4 Salted French Fries £4

Dessert

Rum Baba

Chantilly Cream & Spiced Berries £8

Affogato

Latte Ice Cream, Amaretti Biscuit, Espresso & Amaretto £8

Bitter Chocolate Torte

Roasted Fig, Pistachios & Blueberry, Caramel Shard £8

Vanilla Crème Brûlée

Stem Ginger Sable Biscuit £8

Ice Cream & Sorbet

Vanilla or Chocolate or Rum & Raisin/ Raspberry Sorbet 3 Scoops £8

Trio of Local Cheeses

Chutney, Grapes, Celery, Apple & Crackers £10

A discretionary 10% service charge will be added to your bill. All gratuities go to our staff.

Dishes may contain nut/nut derivatives. Fish dishes may contain bones. If you have any food allergies or food intolerances, please ask a member of waiting staff about the ingredients in your meal before placing your order