

# Dinner Menu

## Nibbles

Marinated Olives	£4
Trio of Breads, Sea Salt Butter	£4

## Prix Fixe Menu (PF)

2 Courses	£18.95
3 Courses	£21.95

## Starters

<b>Twice Baked Goats Cheese Souffle</b>	£8.95
Poached Apple Noisettes, Caramelised Hazelnuts & Chicory	

<b>Charcuterie Board</b>	£8.95
Fennel Salami, Red Wine & Draycott Blue Salami, Lonza, Somerset Cider Chorizo, Coppa, Comte Cheese, Honey, Fruit Chutney, Sourdough	

<b>Green Pea Velouté PF</b>	£8.45
Truffled Crème Fraiche (V)	

<b>Warmed Smoked Mackerel Fillet PF</b>	£8.45
Caesar Salad, Avocado, Caesar Dressing	

<b>Rilette De Porc PF</b>	£8.45
Cornichons, Red Onion Chutney, Toasted Sourdough	

<b>Wild Mushroom, Spinach &amp; Caramelised Walnut Tartlet PF (V)</b>	£8.45
Watercress Salad	

## Main Courses

<b>Whole Sea Salt &amp; Olive Baked Seabream</b>	£18.45
Parsley Frites, Garlic & Parsley Butter, Watercress	

<b>Hachis Parmentier of Braised Beef</b>	£17.95
Pommes Aligot, Parsley & Tomato	

<b>Wing of Skate Meuniere</b>	£19.95
Cornichons, Red Onion Chutney, Toasted Sourdough	

<b>Minute Steak PF</b>	£14.95
Parsley Frites, Garlic & Parsley Butter, Watercress	
Add Peppercorn Sauce Instead of Garlic Butter	£4

<b>Chicken Chasseur PF</b>	£14.95
Pommes Aligot, Parsley & Tomato	

<b>Asparagus, Roasted Squash &amp; Red Pepper Crepes PF (V)</b>	£14.95
Cornichons, Red Onion Chutney, Toasted Sourdough	

## Desserts

<b>Affogato</b>	£7.95
Late Ice Cream, Amaretti Biscuit, Espresso & Amaretto	

<b>French Cheeseboard</b>	
Brie de Meaux, Comte, Reblochon, Blue D'Auvergne, French Gruyere	

<b>3 Cheese Option</b>	£10.95
<b>5 Cheese Option</b>	£14.95

<b>Port (50ml)</b>	
Taylor's First Estate Reserve	£4.75
Taylor's 10-year-old Tawny	£6.50
Taylor's Quinta de Vargellas	£6.50

<b>Saverin soaked in Cointreau Syrup PF</b>	£7.95
Chantilly Cream & Fresh Fruits	

<b>Flan Pâtissier PF</b>	£7.95
Blueberry Compote, Salted Caramel Brittle	

<b>Bitter Chocolate Pot de Crème PF</b>	£7.95
White Chocolate Shaving & Raspberries	

<b>Ice Cream &amp; Sorbet PF</b>	£7.95
Vanilla   Chocolate   Rum & Raisin Ice Cream Mango   Raspberry   Lemon Sorbet 3 Scoops	

## Sides

<b>Gratin Potato, Bacon &amp; Cheese</b>	£5.50
<b>Caesar Salad</b>	£4.50
<b>Seasoned Vegetables</b>	£4.50
<b>Sea Salted Fries</b>	£4.50
<b>Sautéed Tenderstem Broccoli</b>	£4.50
<b>Soda Bread Roll &amp; Butter</b>	£1.35

## Dessert Wines

<b>Plazzina Moscato Passito - Italy</b>	
Ripe apricot and aracia honey characters.	
<b>Glass</b>	£7
<b>Bottle</b>	£21
<b>Les Garonnelles Sauternes - France</b>	
Elegant with heavy aromas of pineapple and mango. Fine and balanced.	
<b>Bottle</b>	£50

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