

Starters

French Onion Soup, Gruyère Cheese Crouton, Sourdough Baguette 9.00

Garlic Wild Mushrooms, Sourdough Toast 8.45

Truffle, Wild Mushroom, Goats Cheese Arancini, Saffron Aioli,
Dressed Leaves 9.00 V

Sauté Tiger Prawns, Lemon, Fennel, Tomato, Chilli, Watercress, Sourdough 9.50

Mini Baked Camembert, Garlic, Rosemary, Cornichons, Red Onion Chutney, Sourdough 9.95

Main Course

Chicken Forestière, Parsley Pommes Purée, Fine Beans 18.00

Venison Haunch Steak (Served pink), Colcannon with Comte Cheese, Blackberry Jus, Tenderstem Broccoli 19.00

Roast Fillet of Cod, Potato, Chorizo, Pea Fricassee, Tenderstem Broccoli 22.00

Roasted Root Vegetable, Puy Lentil & Potato Pie, Roasted Chestnuts, Thyme Gravy, Fine Beans 17.00 V

8oz Rump Steak, Tomato, Portabello Mushroom, Parsley Frites, Peppercorn Sauce 22.50

Hachis Parmentier de Poisson, Gruyere Pommes Purée, Salmon, Cod, Tiger Prawns, Smoked Salmon, Smoked Haddock, Bechamel, Lemon, Tenderstem Broccoli 19.25

Sides

Salted French Fries 4.50 | Seasonal Vegetables 4.50 | Sliced Sourdough Baguette, Sea Salt Butter 4.00

Desserts

Griottine Cherry Pot de Crème, Sable Biscuit 8.00

Chocolate Marquise, Crème Chantilly, Mulled Fruits 8.00

Mulled Winterberry Cheesecake, Blueberry Jelly, Blueberry Purée, Chantilly Cream 8.00

Ice Cream & Sorbet (2 scoops) (V/VG*) 6.75 Vanilla | Vegan Vanilla | Chocolate | Salted Caramel | Rum & Raisin | Mango | Lemon | Raspberry

French Cheese Board

Delice de Bourgogne | Fourme d'Ambert | Comte | French Emmental | French Gruyère Select 3 Cheeses 10.95 5 Cheese Option 14.95