Sunday Menu

Starters

Warmed Soup Vichyssoise, Croutons, Cream, Vegetable Paysanne (V) 8.50/14.00

Boursin Cheese Souffle, Mâche, Garlic Croutons, Pear, Roasted Pine Nuts, Pomegranate, Orange Honey Vinaigrette (V) 9.50/18.00

Partridge, Wild Mushroom & Pistachio Terrine, Spiced Apricot Chutney, Sourdough Toast 9.50/18.00

Tartiflette Savoyard, Potato, Taleggio, Smoked Bacon, Shallot, Garlic, White Wine, Cream, Toasted Sourdough 9.00/17.00

Chestnut Mushroom Tartiflette, Goats Cheese, Potato, Sautéed Chestnut Mushrooms, Shallot, White Wine, Cream, Toasted Sourdough (V) (Vg*) 8.50/16.00

Garlic Tiger Prawn Brochettes, Tomato, Chilli, Lemon, Caper 8.50/16.00

Gin Cured Gravadlax Salmon, Rye Toast, Horseradish Crème Fraîche, Lemon, Fennel, Radish, Dill 9.50/18.00

Main Course

Roast Loin of Pork, Apple Sauce, Crackling, Yorkshire Pudding, Red Wine Gravy 18.00

Traditional Roast Sirloin of Beef, Yorkshire Pudding, Red Wine Gravy 19.00

Best of Both, 1 Slice of Beef & 1 Slice of Pork, Apple Sauce, Crackling, Yorkshire Pudding, Red Wine Gravy 18.50

| *All the above Main Courses are served with Roast Potatoes, Carrots, Parsnips, Braised Red Cabbage* |

Roast Fillet of Chalk Steam Trout, Charred Tender Stem Broccoli, Mussel & Potato Chowder 20.50

Seared Tuna Steak Provençal, New Potatoes, Braised Fennel, Tomato, Garlic, Lemon, Herb de Provence, Capers, Parsley 20.50

Spinach, Leek & White Bean Cassoulet, Herb Crumb, Pommes Purée, Watercress (V)(Vg*) 17.50

Orange Honey Glazed Goats Cheese Salad, Roasted Fig, Croûtes, Pine Nuts, Orange Segments, Mâche, Frisée, Hot Honey Dressing (V)17.50

| *For the table - Seasonal Vegetables & Cauliflower Cheese* |

Desserts

Cafe Liégeois, Coffee Ice Cream, Chocolate Sauce, Chilled Sweetened Espresso Coffee, Chantilly Cream, Cafe Curl (V) 8.00

Clementine Mascarpone Cheesecake, Cookie Base, Clemtine Purée, Almond Tuile 7.50

Dark Chocolate Terrine, Baileys Cream, White Chocolate & Rapberry Coulis (V) 7.50

Vanilla Roast Peach Creme Brûlée, Caramelised Peach, Sablé Biscuit (V) 7.50

Ice Cream & Sorbet (2 scoops) (V/Vg*) 6.75
Ice Cream - Vanilla | Vegan Vanilla*| Chocolate | Honeycomb | Coffee | Rum & Raisin
Sorbet - Mango | Lemon | Raspberry

Café Gourmand

Choice of coffee, plus a choice of select mini desserts.
Mini Clementine Mascarpone Cheesecake, Cookie Base, Clemtine Purée
Mini Dark Chocolate Terrine, Baileys Cream, White Chocolate & Rapberry Coulis (V)
Mini Vanilla Roast Peach Creme Brûlée, Sablé Biscuit (V)
2 Mini Desserts 8.50 | Trio of Mini Desserts 10.00

French Cheese Board

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

Food Allergy Information
((V) Vegetarian | (Vg*) Can be prepared Vegan on request
Our kitchen is not an allergen-free environment. While we take food allergy safety seriously, we cannot guarantee that any dish is completely free from allergens. We will do our best to accommodate dietary restrictions where possible and help you make informed choices.
If you have any food allergies or intolerances, please speak to a member of our team before placing your order.
Please note: Some dishes may contain nuts or nut derivatives. Fish dishes may contain bones.
A discretionary 12.5% service charge will be added to your bill. All gratuities go to our staff.