

EVENING SET MENU

2 COURSES - 3 COURSES

STARTERS

SOUPE À L'OIGNON (GO)

rustic French onion soup with sourdough croutons and Emmental cheese, served with baguette

BEETROOT TATIN (VE)

balsamic glazed roast beetroot tart with watercress and shallot garnish

PORT SALUT & CARAMELISED ONION SOUFFLÉ (V)

with frisée, watercress, hazelnuts and chives

PÂTÉ (GO)

potted smooth chicken liver pâté, shallot & raisin chutney with chargrilled sourdough bread

MAINS

PORK ESCALOPE

breaded pork fillet with fried free range egg, thyme jus, cornichons and frites

VEGETABLE PARMENTIER (VE)

celeriac, chestnut mushroom, pearl barley and white wine stew topped with crispy potato

CHICKEN PROVENÇAL

slow cooked chicken leg in a rich tomato, onion & red pepper sauce served with parmentier potatoes

STEAK FRITES (GO) (supplement 2.00)

8oz Black Angus heart of rump served with frites or house salad, garlic butter available on request

MOULES MARINIÈRES (GO)

rope grown Shetland mussels steamed to order in cream, garlic, shallots, celery and white wine, served with frites

DESSERTS

CRÈME BRÛLÉE (V)(GO)

caramelised vanilla crème with an almond tuile

BRAMLEY APPLE & BLACKBERRY CRUMBLE (VE)

with oat & cinnamon crumble and crème Anglaise

TREACLE TART (V)(GO)

Served with vanilla crème fraîche

TORTE AU CHOCOLAT (V)

French chocolate tart with vanilla crème fraîche

(V) Suitable for vegetarians (VE) Suitable for vegans (GO) Can be made gluten free on request.

Allergen menus are available on request. If you suffer from nut or other allergies, please ask a waiter for more information.