



## **STAR DEAL MENU**

Three courses, tea/coffee and a glass of bubbles £30  
Available daily for lunch and dinner (dishes may vary)

### **STARTER**

#### **CHARCUTERIE DU JOUR**

Chef's selection

#### **SALADE FRISÉE AUX LARDONS**

Frisée salad, lardons, croûtons  
red wine dressing & shallots

#### **SOUPE À L'OIGNON**

Classic French onion soup  
Gruyère cheese & croûtons

### **MAIN COURSE**

#### **CANARD CONFIT**

Confit duck leg, Pommes Lyonnaise, duck jus

#### **CARRELET**

Roulard of plaice, Gribiche sauce, watercress salad

#### **PÂTES FRAÎCHES**

Home-made fusilli pasta, smoked pepper stew  
Winchester cheese

### **DESSERT**

#### **LE SOUFFLÉ**

Chef's creation

#### **VANILLA MILLE-FEUILLE**

Puff pastry, crème pâtissière, hot caramel sauce  
vanilla ice cream

#### **BABA AU RHUM**

Rum soaked sponge, whipped cream  
Gariguettes strawberries & basil

#### **TARTE DU JOUR**

Sweet pastry tart, frangipane, home-made jam &  
seasonal fruits

#### **GATEAU BASQUE**

Traditional Basque cake, vanilla ice cream  
pear & cardamom compote

#### **CAFÉ GOURMAND**

Pistachio Financier, passion fruit tart  
chocolate moelleux

#### **MADELEINES**

#### **ASSORTIMENT DE MACARONS**

#### **GLACES ET SORBETS**

**LE FROMAGE DU JOUR (£3 supp/ £8 extra course)**