

Prix Fixe Menu

(Everything stops for tea)

2 Courses £23.95

3 Courses £25.95

3 Courses £31.95 includes ½ Bottle house wine per person

Available:

Tuesday – Thursday 5.30 – Last Orders 7:45 pm

Friday - Saturday 5.30 - Last Orders 6:45pm

Please note that this is a **SAMPLE MENU ONLY**. Menus change **daily**.

We kindly ask you to understand that every table is allocated 1hour 45 minutes in the restaurant.

ENTRÉES

Parfait de Canard

Smooth duck Liver Pate - Cointreau - Apple Raisin Chutney - Sourdough Croutes

Gratinée Lyonnaise

Classic French Onion Soup - Gruyere Cheese - Croutons

Croquette De Poisson

Salmon & Cod Fishcake - Tartar Sauce

Salade Frisee aux Lardon Fume

Smoked Bacon Salad - Poached Egg - Croutons - French Dressing

Boudin Noir

French Black Pudding - Apple - White Onion Sauce

(V) Tarte du Chevre et Betterave

Goats Cheese - Roast Beetroot - Herb Crumb - Tart

To reserve your Tea Time meal, reserve online [here](#) or call us on 0113 243 6553

PLATS PRINCIPAUX

Confit de Canard

Slow cooked duck leg - Roast Garlic Potatoes - Salad Frisée - Green Beans

Boeuf Bourguignonne

Slow Baised Ox Cheek - Red Wine - Bacon Lardons - Mushrooms - Garlic - Onion - Mash

Supreme de Voilaille

Chicken Breast - Mushroom Sauce - Pasta - Crispy Bacon

Saumon en Croûte

Salmon - Puff Pastry - Tomato sauce - Green beans - Bacon

Jarret de Jambon

Ham Hock - Butter Beans - Mash

Steak Au Poivre (£3.50 Supplement)

8oz Rump Steak - Peppercorn & Cognac sauce - Fries - Onion Rings

(Ve) Aubergine Charlotte

Charred Aubergines - Harrisa Spiced Med Veg - Chick Peas

LES DESSERTS

Petit Pot au Chocolat

Gateau au Fromage

Crème Brûlée

Tarte Amandine

Profiteroles au Chocolat

(Ve) Sorbet