

## **January Menu**

**2 courses a £33.50**

**3 courses a £39.50**

### **Les Entrées**

La soupe du jour

La soupe de poisson

La tartiflette maison

Steamed mussels in white wine, herbs du provence

Ham rillettes, cornichon, frisee, toasted baguette

Tartine burgundy snails, wild mushrooms, spinach

Beetroot, orange and goats cheese salad, candied walnuts

Roasted butternut and Jerusalem artichoke salad, feta

### **Les Plats**

*All main courses are served with frites and salad*

La cote de boeuf, sauce béarnaise (for 2 people - £12 supp)

Le plat du jour

Le poisson selon le marché

Garbure maison

Smoked haddock, poached egg, curry cream sauce

Onglet steak, bone marrow, roasted shallot, red wine jus

Vegetable tajine, cous cous and harissa

Lozere leg of lamb, wild mushrooms, dauphinoise, madeira sauce (for 2 people - £12 supp)

### **Les Desserts**

La tarte du jour

Le dessert du jour

Orange crème brulee

Steamed almond and chocolate chip pudding, chocolate sauce

Sorbet ou glacé

Les fromages (£6 supp)

12.5% optional service charge; 15% for parties of 8 and over.

\*we cannot guarantee the total absence of any allergen

please speak to a member of staff if you suffer from any allergies

\*To the best of our knowledge no gm foods are used

\*All foods are prepared in an environment where nuts are present