

This menu is available to groups
of eight or more
18:00 ~ 23:00 Monday ~ Saturday
and 18:00 ~ 22:00 Sunday



Party Menu



Three Courses

£18.50

Soupe du Jour

Mousse au Saumon

with garlic toast and a lemon & dill crème fraîche

Rillettes de Lapin

traditional coarse rabbit pâté with a beetroot compote

Chicory, Pear & Roquefort Salade V

with toasted walnuts and a honey & mustard dressing

Roasted Pigeon Breast

on a sweet potato purée with a port sauce

Calamari

with a fresh tartare sauce

Goats Cheese & Red Onion Omelette V

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### Confi'd Duck

served on a potato & onion rosti with a red wine jus

### Saumon

organic Orkney salmon baked with a citrus crust served on crushed rosemary potatoes  
with a Chardonnay beurre blanc

### Poulet

breast of Worcestershire chicken baked with a Brie & Bramley apple farce and served  
on a gratin dauphinoise with a mustard cream

### Porc

pan-fried fillet of porc, served on potato & celeriac mash with a prune & Armagnac sauce

### Moules~Frites

fresh Cornish mussels, *either* marinières à la crème *or* lightly curried with coriander & lime

### Tartiflette aux Champignons V

traditional French dish of potato, mushroom and onion, baked with Reblochon cheese  
and served with a wild rocket salad

### Risotto V

spiced butternut squash with toasted almonds

### Rib~Eye Steak~Frites

(supplement £2)

with *either* a sauce au poivre vert *or* a Béarnaise sauce *or* a red wine reduction

## DESSERTS

### Du Jour

## SIDE ORDERS

£2.<sup>50</sup>

Pommes Frites ~ Gratin Dauphinois ~ Crushed Rosemary Potatoes ~ Buttered Haricot Vert  
Garlic Creamed Spinach ~ Mixed Leaf Salad ~ Tomato & Onion Salad ~ Basket of Bread for two £1.<sup>25</sup>

*“ All gratuities are  
shared among the staff  
~ Merci !! “*