

*This menu is available  
12:00 ~ 16:30*



# Sunday Lunch



3 COURSES

**£14.90**

*“ No service charge. All  
gratuities are shared  
among the staff”*

## **Soupe du Jour**

### **Mousse au Saumon**

with garlic toast and a lemon & dill crème fraîche

### **Chicory, Pear & Roquefort Salade Y**

with toasted walnuts and a honey & mustard dressing

### **Chicken Liver Parfait**

with garlic toast and a caramelised red onion marmalade

## **Calamari**

deep-fried and served with a homemade caper sauce tartar

### **Duck**

filo parcel of shredded duck, julienned vegetables and ginger  
with a spiced plum sauce

### **Paysanne Omelette Y**

with a goats cheese and red onion

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## **Rôti de Bœuf**

rare rib eye of British beef, served with a horseradish Yorkshire pudding,  
roast potatoes, vegetables du jour and a red wine & thyme gravy

## **Rôti d'Agneau**

roast leg of lamb, served with a mint Yorkshire pudding,  
roast potatoes, vegetables du jour and a red wine & thyme gravy

## **Ham Hock**

served on braised Savoy cabbage with a tarragon & mustard cream sauce

## **Natural Smoked Haddock**

served on garlic creamed spinach with a soft poached egg and a wholegrain mustard cream sauce

## **Confi'd Duck**

served on an apple & potato rosti with a red wine jus

## **Moules~Frites**

fresh Cornish mussels, *either* :

marinières à la crème *or* lightly curried with coriander & lime

## **Tartiflette aux Champignons Y**

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

## **Seafood Pasta**

salmon, squid and mussels in a Provençale sauce

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## **Sticky Toffee Pudding ~ Strawberry Mousse**

## **Chocolate Bread & Butter Pudding ~ Praline Panacotta**

## **Ice Creams & Sorbets ~ Fromages ( £2.90 extra )**

## **SIDE ORDERS**

**£2.50**

Pommes~Frites ~ Roast Potatoes ~ Buttered New Potatoes ~ Vegetables du Jour

Garlic Creamed Spinach ~ Haricot Vert ~ Braised Savoy Cabbage

Mixed Leaf and Tomato Salad ~ Basket of Bread for Two £1.25



# Children's Sunday Lunch

MAIN COURSE & DESSERT

## £8.90

AVAILABLE TO CHILDREN  
UNDER 12

### Rôti de Bœuf

rare rib eye of British beef, served with a horseradish Yorkshire pudding,  
roast potatoes, vegetables du jour and a red wine & thyme gravy

### Rôti d'Agneau

roast shoulder of lamb, served with a mint Yorkshire pudding,  
roast potatoes, vegetables du jour and a red wine & thyme gravy

### Poulet

char~grilled chicken fillet with  
vegetables du jour and pommes frites

### Saumon

oven baked fillet of salmon with a white wine cream sauce,  
vegetables du jour and pommes frites

### Tagliatelli v

with sauce Provençale and Parmesan

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### Ice Creams

### Sorbets

### Sticky Toffee Pudding

### Strawberry Mousse