

£28.50

TWO COURSES



£34.50

THREE COURSES

# DÎNER PRIX FIXE

## Entrées

### Bisque

fish and seafood cooked in a rich cognac cream broth

### BonBons de Fromage de Chèvre

goats cheese & chive mousse deep-fried in breadcrumbs and served with a roasted red pepper coulis

### Crevettes

head-on king prawns sautéed in a garlic, chilli & ginger butter and served on a bed of iced fennel

### Carpaccio de Chevreuil

peppered venison wafers served with shallot purée and horseradish cream

### Cuisses de Grenouille Panée

frogs legs deep-fried in bread crumbs and served with garlic butter and wild rocket

### Asperges

blanched asparagus spears served with a soft-poached egg and a wholegrain mustard hollandaise

### Moules Marinières à la Crème

mussels steamed in white wine with parsley, cream, garlic & shallots

### Escargots

snails baked with a parsley, garlic and Pernod butter

### Salade de Poulpe Grillé

octopus marinated in sundried tomato, caper & lemon, and served with sautéed potato, chive & parsley

### Assiette de Charcuterie

For Two-to Share

parfait de volaille, saucisson, jambon de Bayonne & smoked magret de canard served with red onion marmalade, tapenade and gherkins

## Plats Principaux

### Les Biftecks

#### Steak-Frites

8oz ribeye served with pommes frites and either a sauce au poivre or a sauce Béarnaise or a red wine jus

#### Onglet à l'Échalote

traditional French-cut steak with sautéed shallots & pommes frites

#### Filet de Bœuf £5 supplement

8oz fillet steak served with gratin dauphinoise, garlic-roasted tomato, mushrooms & haricots verts; and either a sauce au poivre or a sauce Béarnaise or a red wine jus

### Magret de Canard

duck breast sliced pink onto a potato & onion rösti served with roasted rhubarb and a red wine reduction

### Que de Lotte au Risotto d'Asperges

monkfish tail baked in jambon de Bayonne and served on an asparagus risotto with samphire and a conf'd lemon dressing

### Roulade de Poulet

chicken rolled with spinach, bacon, wild mushroom & thyme served with celeriac gratin and a wholegrain mustard white wine sauce

### Bouillabaisse à la Provençale

salmon, monkfish, prawns, mussels & squid cooked in a light tomato broth with saffron pommes tournées, rouille, gruyère and crouton

### VGN Poivron Farcie

red pepper and garlic-roasted globe artichoke with pine nuts, olives, sweet potato, shallot purée and a salsa verde

### Moules-Frites

fresh mussels served Marinières à la Crème steamed in white wine with parsley, cream, garlic & shallots

~ avec pommes-frites ~

### Épaule d'Agneau

shoulder of lamb slow-roasted with an apricot & rosemary farce and served with celeriac gratin, sprouting broccoli and pan jus

### Lapin aux Olives

rabbit braised in white wine with bacon, tomatoes & black olives and served on shallot pomme purée

### Poitrine de Porc à la Cassoulet

pork belly roasted crisp and served on a tomato

provençale bean ragoût

### V Risotto d'Asperges

asparagus risotto with a wild rocket, sun-dried tomato & pecorino salad

### Fondue Savoyarde

For Two To Share

Swiss cheese & Kirsch fondue with bread, mushrooms, baby new potatoes, gherkins & garlic sausage

### Accompagnements £2.95

Pommes-Frites • Gratin Dauphinois • Shallot Pommes Purée • Buttered New Potatoes • Local Spring Vegetables • Blanched Asparagus  
Wild Rocket, Watercress & Pecorino • Tomato & Red Onion • Additional Bread Basket £2.50 • Black Olive Tapenade £1.50

## Desserts

### Crème Brûlée

with homemade shortbread

### Profiteroles

choux pastry filled with Chantilly cream served with a warm dark chocolate sauce

### Parfait de Rhubarbe

served frozen with a stem ginger syrup

### Fondue au Chocolat

For Two To Share

with fresh fruit & marshmallows

laced with Cointreau, Amaretto or Baileys +£1.75

### Banoffee Pie

banana, toffee & chantilly cream on a crumbed biscuit base

### Assiette de Fromages

Comté, Fromage de Chèvre, Fourme d'Ambert and Camembert 'Artisan'

served with bread, biscuits, celery, grapes & chutney

Glaces vanilla • chocolate • salted caramel    Sorbets lemon • mango • raspberry