



RÔTI PRIX FIXE

£23.50

THREE COURSES

Entrées

Soupe

du jour

Calamars Frits

deep-fried squid with a sauce tartare

Parfait de Foie de Volaille

chicken liver parfait with red onion marmalade and herb toast

VGN Salade d'Asperges

asparagus, wild rocket and mange tout with a roasted grapefruit dressing

Salade de Poulpe Grillé

octopus marinated in sundried tomato, caper & lemon, and served with sautéed potato and summer leaves

Escargots (£2 supplement)

snails baked with a parsley, garlic & Pernod butter

V Mousse au Fromage de Chèvre

goats cheese & chive mousse with a red pepper coulis and toasted baguette

Plats Principaux

Les Rôtis

~ served with a Yorkshire pudding, pommes rôties and légumes du jour ~

Bœuf

British beef with a red wine & thyme gravy

Porc

local pork loin with an apple & cider sauce

Poulet

chicken breast with a red wine & thyme gravy

Moules-Frites

fresh mussels served 'Marinières à la Crème' steamed in white wine with parsley, cream, garlic & shallots and served with pommes-frites

Confit de Canard

slow-braised duck leg served on a potato & onion rösti with roasted rhubarb and a red wine reduction

Saumon Grillé

grilled fillet of salmon served with buttered new potatoes, samphire, broccoli and a white wine & saffron cream sauce

VGN Poivron Farcie

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

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 and garlic sausage

Accompagnements £2.95

Pommes-Frites • Buttered New Potatoes • Pommes Rôties • Légumes du Jour • Local Spring Vegetables
Wild Rocket, Watercress & Pecorino • Tomato & Red Onion • Additional Bread Basket £2.50 • Black Olive Tapenade £1.50

Desserts

Banoffee Pie

banana, toffee & chantilly cream on a crumbed biscuit base

Parfait de Rhubarbe

served frozen with a stem ginger syrup

Sorbets et Glaces

please ask your waiter

Fondue au Chocolat

For Two To Share

with fresh fruit & marshmallows laced with Cointreau, Amaretto or Baileys +£1.75

Mousse au Fraises

strawberry mousse served chilled with a raspberry coulis

Assiette de Fromages

Comté, Fromage de Chèvre, Fourme d'Ambert and Camembert 'Artisan', served with bread, biscuits, celery, grapes & chutney