

March/ April Menu 2025

While you are waiting

Olives £3.50 Bread Port Sourdough with Olive Oil Dip £4.50
Hummus with Sourdough £5.00

Starters

Traditional Fish Soup Served with Rouille, Crostini and Cheese. *	£9.50
Twice Baked Emmental Cheese Soufflé with Spinach and Mature Cheddar. (v)*	£9.00
Marinated Mackerel Fillet, Aubergine Caviar & a Carrot and Coriander Dressing.*	£9.00
Globe Artichoke Barigoule Served With Salad and Focaccia (v) *	£9.00
Pan Fried Smoked Sausage, Roasted Beetroot, whipped Feta & Cream Cheese. *	£8.50

Mains

Roasted Chicken Breast, Mushroom and Asparagus Tagliatelle, Madeira Sauce.	£23.00
Blanquette de Veau, Basmati Rice, Vegetable Medley. *(£3 supplement)	£26.00
Bavette à L'Echalotte Cooked Rare or Medium Rare, Chips and Green Beans *	£24.00
Pan Fried CharlkStream Trout Supreme, Warm Niçoise Salad, Caper Butter. *	£24.00
Sea Bream Fillet Glazed with Sweet Chili Served with Rice and Ratatouille.*	£22.00
Vegetables Pastilla, Crumbled Feta Cheese, Red Pepper Coulis& Salad (v)	£21.00

Desserts (V)

Dark Chocolate & Coffee Fondant, Cocoa Sauce, Mocha Ice Cream.*	£9.50
Passion Fruit Baked Cheesecake, Compressed pineapple Salsa, Kiwi Sorbet.	£8.50
Traditional Apple Tart Fine, Salted Caramel Sauce, Vanilla Ice-Cream.	£9.00
Warm Rice Pudding, Sour Cherries & Amaretti Biscuit Semifreddo , Almond Biscotti.	£9.00
Blue Cheese Pana-cotta Served with Warm Gougère, Chutney Ice Cream .	£9.00
Selection of Ice Creams and Sorbets " Maison"	£8.50

Why not a little treat with your dessert ?

Glass of Beaume de Venise Muscat, Bernardins (France) 100ml	£9.40
Glass of Port Grahams LBV 50ml	£5.50

Bon Appetit!

*Please note a discretionary 12.5% service charge will be added to your bill in
Lunch and Dinner.*

Please speak to our waiting staff for any allergen concerns