



SET MENU

Three courses £18.95

Two courses £15.95

Potage du Jour

Homemade vegetable soup of the day served with sliced baguette

Pâté de foie de canard

Duck liver pate flavoured with brandy and served with onion marmalade
toasted farmhouse bread.

Salade de chèvre chaud au pesto

Grilled goats cheese with tomato confit and pesto

Crevettes sautées à l'ail et aux épices

Sauteed tiger prawns in garlic and spices

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Croquettes de cabillaud et saumon, sauce rémoulade

Crispy salmon and cod fish cakes with frites

Risotto aux Méditerranéens légumes

Grilled Mediterranean vegetable risotto with rocket

Poulet au miel et au romarin

Chicken breast marinated in rosemary, honey and spices.
Char grilled and served on olive and haricot vert mash, butter sauce

Haché d'agneau à la Marocaine aux confiture de piments

Two home-made char grilled Moroccan spiced lamb burgers
With chilli jam and frites(no bun)

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Marquise au chocolat

Chocolate truffle cake with raspberry sauce

Crème brûlée

Flavoured with dark rum

Tarte au citron

Lemon tart served with whipped cream

Trio de sorbets

Selection of fresh fruit sorbets

An optional service charge of 12.5% will be added to the bill