

SAMPLE SUNDAY MENU

APÉRITIFS

POL ROGER Champagne (125ml) 10.95
SEVENTH HEAVEN gin, maraschino, grapefruit 7.95
PEACH FIZZ peach schnapps, cremant 7.95

HORS D'OEUVRES

GARLIC & PARSLEY BAGUETTE (V M G) 3.25
BEEF & CHILLI CROQUETTES sweet chilli mayonnaise
(S M C Mu G E) 4.95
MIXED OLIVES (VE Mu) 3.95

ENTRÉES / STARTERS

FRENCH ONION SOUP gruyère croûton (M SD G C) 6.95
ESCARGOTS sautéed snails, pastis, garlic & parsley, crumbs (M G Mo) 7.25
HOMEMADE BLACK PUDDING apple chutney, wholegrain mustard emulsion (E SD G Mu) 6.95
TARTIFLETTE potato, smoked bacon, shallots, cream, reblochon cheese (M SD) 7.25
SALMON & POTATO TERRINE caper & dill emulsion (F E SD M Mu) 7.75
MACKEREL PÂTÉ crème fraîche, cucumber (F M Mu G) 7.25
BEETROOT TERRINE goats cheese mousse, beetroot gel, pumkin seeds (V M SD) 6.95

PLATS DE RÉSISTANCE

All main courses served with a pan of seasonal vegetables & gratin dauphinois unless stated otherwise ***

ROAST RIBEYE OF BEEF Yorkshire pudding, duck fat roast potatoes, jus (M E G C SD) 15.95
DEMI ROAST CHICKEN rosemary roast potatoes, gravy (M SD) 14.95
PAN SEARED BREAST OF CHICKEN fricasse of peas, spinach & baby onions (M Mu C SD) 14.95
PORK LOIN STEAK creamed savoy cabbage & bacon, cider jus (M SD) 14.95
SLOW COOKED LAMB SHOULDER parsnip puree, lamb jus (M C SD) 19.95
COD LOIN yeast butter new potatoes, leek cream (F SD M C G) 18.95
SEABASS creamed potato, clam sauce (F M Mo C SD) 16.95
TEMPURA BANANA BLOSSOM pea purée, caper & shallot salsa (SD VE) 12.95
COURGETTE & CHEESE SLICE cherry vine tomatoes (V G E SD M) 12.95

STEAKS

served with confit tomato & frites, choose your sauce:
café de Paris butter (M MU SD) peppercorn (M SD Mu) red wine (SD) or maitre d'hotel beurre (M SD)
8oz RIBEYE 21.95 / 10oz RIBEYE 25.95

An optional gratuity of 10% will be added to your bill.
All gratuities will be shared with the whole team

ALLERGENS - indicates presence of allergen in the dish

C-Celery / E-Eggs / G-Gluten / Cr-Crustacean / F-Fish / L-Lupin / M-Milk / Mo-Molluscs / Mu-Mustard /
N-Nuts / P-Peanuts / SS-Sesame Seeds / S-Soya / SD-Sulphur Dioxide / V-Vegetarian / VE-Vegan

SIDES

POTATO PURÉE (V M) 2.95

WILTED SPINACH (M) 2.95

GRATIN DAUPHINOIS POTATOES (V M) 3.55

FRITES (V) 2.95

CJ VEGETABLE PAN (V M) 3.25

MIXED SALAD - FRENCH DRESSING (VE Mu SD) 3.95

DESSERTS ET FROMAGES

CRÈME BRÛLÉE shortbread biscuit (V M G E) 6.95

BLANC MANGÉ compressed pineapple, pink peppercorn, candied almond, coconut milk (VE N SD) 6.75

CHOCOLATE BROWNIE coffee cream (V G E N M) 7.25

PASSIONFRUIT CHEESECAKE mango salsa (V M E G) 6.25

TARTE AU CITRON raspberries, chantilly cream (V G M E) 6.75

FROMAGES (M G) not included in the Prix Fixe offer

3 pieces 8.95 / 4 pieces 11.95

served with artisan biscuits, grapes & homemade chutney

Camembert Le Fin Normand, Roquefort, Fourme d'Ambert, Goat's Cheese, Comté, Tomme de Montagny

PRIX FIXE MENU

12pm - 6pm

2 courses 16.95 • 3 courses 19.95

ENTRÉES

CELERIAC & CHEESE SOUP herb oil (V M C SD)

TARTIFLETTE potato, smoked bacon, shallots, cream, reblochon cheese (M SD)

HOMEMADE BLACK PUDDING apple chutney, wholegrain mustard emulsion (E SD G Mu)

MACKEREL PÂTÉ crème fraîche, cucumber (F M Mu G)

BEETROOT TERRINE goats cheese mousse, beetroot gel, toasted pumpkin seeds (V M SD)

PLATS DE RÉSISTANCE

All main courses served with a pan of seasonal vegetables & gratin dauphinois unless stated otherwise *

ROAST RIBEYE OF BEEF Yorkshire pudding, duck fat roast potatoes, jus (M E G C SD)

DEMI ROAST CHICKEN rosemary roast potatoes, gravy (M SD)

TOULOUSE 'STYLE' SAUSAGES lentil & vegetables casserole (M C SD)

PORK LOIN STEAK creamed savoy cabbage & bacon, cider jus (M SD)

SEABASS creamed potato, clam sauce (F M Mo C SD)

COURGETTE & CHEESE SLICE cherry vine tomatoes (V G E SD M)

VEGETARIAN diners may select any main course from our menu as part of the Prix Fixe menu

VEGAN diners may select any starter and main course from our menu as part of the Prix Fixe menu

An optional gratuity of 10% will be added to your bill.

All gratuities will be shared with the whole team