



SET MENU

LUNCH 2-COURSES 25 LUNCH 3-COURSES 29

EVENING 2-COURSES 27 **From 5 p.m.** EVENING 3-COURSES 32

Not Available Saturday Evening

Includes a glass (175ml) of La Bastille Blanc or Moulin des Vignes Rouge

STARTERS

Bacon, Lettuce & Tomato Panzanella Salad with Chick Peas & Basil

Grilled Sardines with Courgettes & Peppers on Garlic Flat Bread (S)

Charred Sweetcorn & Leek Risotto with Pecorino Cheese

Fresh Soup of the Day (V)

Pomegranate, Watermelon & Chilli Bruschetta (S) (N)

MAIN COURSES

Beef Bourguignonne en Croute

(Shallots, Bacon, Mushrooms in Red Wine Sauce)

Veal Escalope with Tio Pepe, Avocado & Mushroom Cream Sauce

Smoked Haddock with Poached Egg, Spinach & Hollandaise Sauce

Strip of Calves Liver with Wild Mushrooms, Madeira & Wholegrain Mustard Sauce & Rice Pilau

Corn-fed Chicken Stroganoff with Rice Pilau

(All the above served with Vegetables & Potatoes)

Vegan Moussaka, Aubergine, Potato, Chickpeas, Lentils, Homemade Tomato Sauce & Salad

Mixed Bean & Pulse Cassoulet (Vegan)

Seitan Milanese, **Vegan** Meat Substitute with Vegan Pasta & Homemade Tomato Sauce

Selection of Fresh Vegetables (Vegan)

For extra vegan options

PLEASE CHOOSE FROM OUR MAIN MENU ANY OF OUR VEGAN OR VEGETARIAN DISHES

SELECTION OF HOMEMADE DESSERTS

Poached Plums in Maple Syrup with Pistachio Ice Cream (GF) (N)

Raspberry & Lemon Mousse Terrine (GF)

Chocolate & Peanut Butter Gateau (N)

Banoffee Pie

Fresh Fruit Salad (GF) (DF)

Crème Brulee (GF)

Cheeseboard 4.5 Supplement

(S) = Spicy (N) = Nuts (V) = Vegetarian (GF) = Gluten Free (DF) = Dairy Free

A Discretionary 10% Service Charge will be added to your Bill

ALLERGENS - IF YOU HAVE ANY ALLERGIES OR INTOLERANCES PLEASE LET YOUR SERVER KNOW

All our dishes are prepared in our kitchen where **celery**, **cereals containing gluten** (such as barley and oats), **crustaceans** (such as prawns, crabs and lobsters), **eggs**, **fish**, **lupin**, **milk**, **molluscs** (such as mussels and oysters), **mustard**, **peanuts**, **sesame**, **soybeans**, **sulphur dioxide and sulphites** (if they are at a concentration of more than ten parts per million) and **tree nuts** (such as almonds, hazelnuts, walnuts, Brazil nuts, cashews, pecans, pistachios and macadamia nuts) are commonly used, so we cannot guarantee our dishes will be free of traces of these products.