



## 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

Strips of Dutch Calves Liver Bruschetta  
Spinach & Clementine Salad with Feta Cheese  
Fresh Soup of the Day (V)  
Fresh Sardines with Courgette & Nut Salad (N)  
Prawn & Avocado Cocktail with Marie Rose Sauce  
Arancini Balls with Spicy Tomato Sauce & Salad (Vegan) (S)

### MAIN COURSES

Chicken Kiev with Rice Pilau  
Loin of Pork Satay & Peanut Sauce with Rice (N)  
Beef Bourguignon en Croute with Mashed Potatoes & Fresh Vegetables  
Fresh Salmon with Cucumber & Beurre Blanc Sauce  
Duck Confit with Lyonnaise Potatoes, Honey & Thyme Sauce  
**(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

Banana Parfait with Salted Caramel Drizzle & Pineapple Compote (GF)  
Steamed Jam Pudding with Custard  
Chocolate Tart with Raspberry Sorbet  
Tiramisu  
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.