



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

Goats Cheese Bruschetta with Orange, Raisin & Cranberry Compote
Fresh Soup of the Day (V)
Chicory, Pear, Blue Cheese & Pickled Walnut Salad (N)
Breaded Smoked Mackerel Fish Cake with Poached Egg
Tagliatelle with Spring Onion, Garlic, Shallot, Nduja & Tomato Sauce

MAIN COURSES

Lamb Tagine with Cous Cous, Almonds & Sour Cream (N)
Roast Magret of Duck with Blackberry Sauce & Celeriac Puree
Black Bream with Basil, Bacon & Peas "Bonne Femme"
Duo of Braised Rabbit Loin with Gnocchi, Tomato & Bacon
Corn-fed Chicken with Shallot, Garlic, Pesto & Sun Blush Tomatoes (N)
(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

Passionfruit & Coconut Cheesecake (N)
Chocolate Brownie with Vanilla Ice Cream
Warm Apple Cake with Calvados Sauce
Lemon Posset with Raspberry Compote (GF)
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.