SET MENU

(Not available for large parties)

LUNCH 2-COURSES 26 LUNCH 3-COURSES 30

EVENING 2-COURSES 28 From 5 p.m. EVENING 3-COURSES 33

Not Available Saturday Evening

Includes a glass (125ml) of La Bastille Blanc or Moulin des Vignes Rouge

STARTERS

Roasted Beetroot, Feta, Green Beans, Lentils & Cherry Tomato Salad (GF)
Bresaola & Parma Ham with Rocket, Artichoke & Parmesan Shavings
Strips of Calves Liver with Garlic, Chilli, Spring Onion & Bacon on Sourdough (S)
Fresh Homemade Soup of the Day
Thai Fishcake served with homemade Chilli Jam (S)

MAIN COURSES

Breast of Chicken with Chorizo, Red Peppers, Tomato Sauce & Mashed Potatoes
Grilled Lamb Kebab with Pitta Bread, Tzatziki & Mixed Salad Leaves
Pork Fillets in a Creamy Mushroom, Bacon & Dijon Mustard Sauce
Fresh Fillets of Stone Bass with a Brandy Lobster Creamy Sauce
Duck Breast with Orange & Grand Marnier Sauce
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

Peanut Butter Cheesecake Semi Freddo with Banana Compote
Chocolate Brownie
Lemon & Pistachio Bakewell Bar with Raspberry Sorbet (GF)
Cinnamon Roasted Pears with Blueberry Sorbet (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.