



BEAUJOLAIS DAY

£59.95

Three Course Set Menu – Including a Glass of Beaujolais Nouveau



Starter

Potted pig, tender pulled pork served with pickles & toasted sourdough.

French onion soup served with a rarebit crouton. (VG)

Duck liver pate served with orange & Cointreau jam on toasted sourdough.

Mussels in a white wine, cream & leek sauce. Served on toasted sourdough.



Main

Beef bourguignon served with pommes puree.

Coq Au Vin served with seasonal vegetables & new potatoes.

Confit duck leg served with a white bean cassoulet, toulouse sausage & pancetta.

Steak au poivre, dry aged rump served with french fries, water cress & peppercorn sauce.

Bouillabaisse stew with seabass, clams & samphire.

Caramerlized onion tart tatan served with goats cheese & a bitter leaf salad. (VG)



Dessert

Vanilla crème brûlée served with almond biscuits.

Tart au citron served with sorbet.

French cheeseboard. £5.00 supplement

White chocolate profiteroles.



Should you have any allergies or intolerances please make our staff aware when ordering. While all necessary care is taken, unfortunately we are unable to completely guarantete the absence of nuts or other allergens in our dishes. Please be aware that we use pork products in many of our dishes & game birds may contain shot. A discretionary service charge will be added to every table.

BON APPÉTIT

