

EASTER MENU

STARTERS

CREPE AU ASPERGES ET CHAMPIGNONS Buckwheat pancake with wild mushroom & asparagus filling topped a chive cream sauce & gruyère cheese £10.00

GATEAU DE SAUMON FUMÉ Savoury smoked & roasted salmon cheese cake topped with pea shoots £9.50

GRATIN DE COQUILLES ST JACQUES Scottish scallops in a classic Mornay sauce with mashed potato £12.00

SOUPE A L'OIGNON Proper French onion soup £7.00

CREVETTES A L'AIL Butterflied prawns in garlic butter with baguette £8.50

PARFAIT DE FOIE DE CANARD Smooth duck liver & truffle parfait £9.50

MAIN COURSES

BALLOTINE DE VOLAILLE, SAUCE ESTRAGON Chicken suprême stuffed with mushroom duxelle in a creamy tarragon sauce with potato gratin GF £15.50

DAUBE DE CHEVREUIL SAUCE GRAND VENEUR Venison casserole cooked with red wine & finished with red currant jelly & crème fraiche with gratin dauphinois GF £18.00

FILET D'AGNEAU A L'AIL ET ROMARIN Pink roasted fillet of lamb with wild garlic pesto, confit tomatoes, lamb sauce & roasted new potatoes GF, DF £21.00

FILET DE FLETAN, RATATOUILLE ET AIOLI Halibut fillet with ratatouille, new potatoes & aioli GF, DF £22.00

CASSOULET DE CARCASSONNE Classic French casserole with pork, Toulouse sausage, duck confit & braised beans topped with garlicky bread crumbs DF £15.00

CURRY DE PORC ET CREVETTES AU CACAHUETE THAILANDAIS Thai pork & prawn curry with spicy peanut sauce & basmati rice GF, DF £15.00

FILET DE CABILLAUD AU FOUR Prime cod fillet topped with a lemon & parsley crispy topping with green vegetable medley & tartare sauce DF £15.50

DEMI POULET ROTI AUX HERBES Half a corn fed chicken roasted with lemon & garlic, chicken sauce with petit pois à la Française GF, DF £15.00

DESSERTS & FROMAGES

GATEAU AU FROMAGE BLANC Lemon & vanilla cheese cake £6.75

PROFITEROLES AU CITRON ET FRAMBOISE, CHOCOLAT BLANC Choux bun filled with lemon chantilly topped with raspberries with white chocolate sauce V £6.75

TARTE A LA RHUBARBE New season rhubarb & vanilla crème patissière tart £6.75

CREME BRULEE Classic set vanilla custard with caramelised sugar crust £6.75

MOUSSE AU CHOCOLAT Rich dark chocolate mousse £6.75

PLATEAU DE FROMAGES St Marcellin, Brie de Meaux & Comté with cornichons & baguette £12.50

SIDES

GRATIN DAUPHINOIS Sliced layered potatoes cooked in cream & garlic GF, V £3.95

JARDINIÈRE DE LEGUMES Medley of green vegetables GF DF V £4.25

RIZ BASMATI Basmati rice gf ** £3.75, PETIT POIS A LA FRANÇAISE Petit pois with bacon & lettuce GF £3.95

RATATOUILLE Nicoise vegetable ragu with aubergine, courgettes, peppers, tomato & onions £3.95

POMMES CRIQUE Grated potato & onion 'rosti' with cheese & egg cooked in olive oil £3.95

EASTER SUNDAY FEAST

Main course £27.50

2 courses £35.00

3 courses £40

per person including side dishes

SOUFFLE AU HOMARD

Rich lobster soufflé with
tomato & lobster cream sauce

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BOEUF EN CROUTE

Fillet of beef & mushroom duxelle baked in puff pastry
with a rich port & red wine sauce with gratin
dauphinois & jardiniere de légumes

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TARTE A LA RHUBARB

New season rhubarb &
vanilla crème patissière tart

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Coffee with mini chocolate eggs