



Bistro Menu

Monday - Saturday Evening (2 COURSES: £20 - 3 COURSES: £25)

Starters

French onion soup (GFO) (VEO)

Served with gruyère croute

Smoked salmon (GFO)

Served with lemon crème fraîche, capers and brown bread and butter

Chicken liver paté (GFO)

Served with fruit chutney and melba toast

Smoked mackerel (GF)

Served with a fennel, cucumber and carrot salad, horseradish cream

Sauteed wild mushrooms (V)

In garlic butter on sourdough toast

Goats' cheese and red onion tart (V)

Served with rocket and a green olive tapenade

Starters for 2 (to share)

(supplement of £5.00 if served as individual starter)

Baked camembert

Served with freshly baked baguette and red onion chutney

Cured meat, salamis and cheese platter

Mains

Beef bourguignon (GF)

Served with herb mashed potatoes

Roast confit of duck leg (GF)

Served with potato fondant and cherry jus

Pot-roasted chicken breast (GF)

Served with new potatoes, broccoli and a mustard tarragon sauce

Pan-fried sea bream fillet (GF)

Served with parmentier potatoes, samphire and a cider sauce

Roasted butternut squash (VE)(GF)

Served with courgette and red peppers with couscous, rocket and harissa mayo

Roasted stuffed sea bass (GF)

Served with parslied new potatoes and rocket (£5.00 supplement)

Risotto primavera

Served with broad beans, peas, button mushroom, cherry tomatoes and rocket

Grilled 8 oz entrecôte steak

Served with fries, sautéed wild mushrooms, cherry tomatoes and peppercorn sauce (£5.00 supplement)

Steak haché

Served with brie cheese and truffle mayonnaise in a brioche bun with salad and fries

Sides: (£5 each)

Green beans with shallots - Fries - Tenderstem broccoli with toasted almonds
Parmentier potatoes - Parsley new potatoes - Rocket & parmesan salad - Buttered heritage carrots

Desserts

Tarte au citron (V)(GF)

Served with fresh raspberries and raspberry sorbet

Selection of ice cream (V) or sorbet (VE)

Ice cream: Vanilla, chocolate, lotus biscoff, salted caramel
Sorbet: Alphonse mango, lemon, blood orange (3 scoops)

Apple tarte tatin (V)

Served with clotted cream and blackberries

Crème brûlée (V)

Served with lemon shortbread

Chocolate fondant (V)

Served with vanilla ice cream

Classic French cheese board (V)

Served with biscuits, celery, grapes and chutney (£5.00 supplement)

(V) Vegetarian ≈ (VE) Vegan ≈ (VEO) Vegan Option ≈ (GF) Gluten-Free ≈ (GFO) Gluten-Free Option

Our kitchen handles a variety of allergens - if you have any specific dietary requirements, please make us aware when you book, or speak to your server. A discretionary 10% service charge will be added to your final bill.