



Bistro Menu

Friday & Saturday (2 COURSES: £30 - 3 COURSES: £35)

While you wait

Freshly baked baguette
Served with olives

Starters

Leek, potato and watercress soup (V)(GFO)
Served with baguette

Smoked salmon (GFO)
Served with lemon crème fraîche, capers, brown bread and butter

Ham hock terrine (GFO)
Served with piccalilli and toasted sourdough

Smoked peppered mackerel (GF)
Served with a pickled vegetable salad and horseradish cream

Creamed garlic and stilton chestnut mushrooms on toast (V)

Goats cheese and red onion tart (V)
Served with mixed salad and a green olive salsa

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

Sides: (£5 each)

Green beans with shallots - Pomme Frites - Tenderstem broccoli with toasted almonds
Parmentier potatoes - Parsley new potatoes - Rocket and parmesan salad - Tomato and red onion salad

Mains

Roast lamb rump (GF)
Served with ratatouille and herb mash potatoes

Roast confit of duck leg (GF)
Served with potato fondant and orange 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

Mediterranean vegetable ratatouille and roasted chickpeas (VE)
Served with with cous cous and grilled flatbread

Grilled tuna niçoise salad (GF)

Wild mushroom risotto (V)(GF)
Served with pea shoots, parmesan crisp and truffle oil

Grilled 8 oz entrecôte steak
Served with fries, sautéed wild mushrooms, cherry tomatoes and peppercorn sauce

Steak haché
Served with brie cheese and truffle mayonnaise in a brioche bun with salad, fries and coleslaw

Desserts

Tarte au citron (VE) (GF)
Served with fresh raspberries and blood orange sorbet

Selection of ice Cream (V) or sorbet (VE)
Ice cream: vanilla, chocolate, lotus biscoff, salted caramel
Sorbet: alphonse mango, lemon, blood orange, raspberry (3 scoops)

Splculoos and berry tart (VE)
Served with raspberry sorbet

Passion fruit crème brûlée (V)
Served with shortbread

Chocolate fondant (V)(GF)
Served with vanilla ice cream

Classic French cheese board (V)(GFO)
Served with 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.