



3 courses 25€

2 courses 20€

Soup du Jour

chilled cucumber & almond

Duck & ham terrine

grape chutney, cornichons & toast

Tataki of tuna

bean shoot salad, soy & wasabi

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Ragout of lemon sole

crab, caviar & crème fraîche

Sauté of free range chicken

cocotte potatoes, garlic & parsley

Goats cheese salad

olives, rocket & artichokes

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Strawberry feuillette

lemon & kirsch

Iced chocolate & mint parfait

Farmhouse Cheeses

onion marmalade



3 courses 25€

2 courses 20€

Soup du Jour

hot & sour vegetable broth

Classic Caesar salad

Ballontine of sea trout

tomato jelly & horseradish

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Grilled charolais entrecote “au poivre”

hand cut chips, watercress & tomato

Seared scallops

cauliflower pureé, ox-tongue & root vegetable dressing

Penne pasta

zucchini, pine nuts & ricotta

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Lemon tart

Pistachio & chocolate pot

lime granita

Cheeses



3 courses 25€

2 courses 20€

Soup du Jour

chilled tomato consommé

Fennel & coriander cured salmon

avocado & orange salad

Bresoala

grilled asparagus, rocket & aged balsamic

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Poached halibut

shellfish tortellini, buttered carrots & chives

Grilled rump of veal

pappardelle, morels, asparagus & tarragon

Tartefine of baby vegetables

shaved manchega & tapenade

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Lemon tart

Iced Mandarin Parfait

Cheeses



3 courses 25€

2 courses 20€

Soup du Jour
chilled gazpacho Andaluz

“Posh” prawn cocktail
paprika & lemon

Bayonne ham
figs, parmesan & rocket leaves

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Braised shoulder of lamb
artichokes, chick peas & mint

Poached organic salmon
green beans, shallots & sorrel salad

Stuffed peppers Piedmontese
buffalo mozzarella & pesto

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Caramelised apple tart
caramel ice cream

Chocolate truffle tort

Cheeses



3 courses 25€

2 courses 20€

Soup du Jour

pea & mint soup, crème fraîche

Shredded duck salad

watermelon, cashew nuts & hoi sin dressing

Bread crumbed plaice goujons

tartare sauce & lemon

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Grilled whole sea bream

Fennel & orange salad

Duck magret

pommes sarladaise & grigine cherries

“My big Greek salad”

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Red fruit trifle “framboise”

caramel ice cream

Lemon crème brûlée

Cheeses