



## SET MENU

**LUNCH 2-COURSES 25    LUNCH 3-COURSES 29**

**EVENING 2-COURSES 27 From 5 p.m. EVENING 3-COURSES 32**

**Not Available Saturday Evening**

Includes a glass (175ml) of La Bastille Blanc or Moulin des Vignes Rouge

### STARTERS

Layered Mediterranean Vegetables & Feta Terrine with Cranberry Chutney

Chicory, Fennel, Pear & Blue Cheese Salad

Fresh Soup of the Day (V)

Brussel Sprout & Bacon Pasta with Pecorino

Fresh Mussel & Saffron Risotto with Leeks & Courgettes

Arancini Balls with Spicy Tomato Sauce & Salad (Vegan) (S)

### MAIN COURSES

Beef Bourguignonne en Croute

Escalope of Turkey with Avocado, Mushroom & Cream Sauce

Roast Hake with Creamy Cabbage, Parma Ham, Carrot & Celeriac

Chicken Kiev with Rice Pilaf

Braised Duo of Rabb it with Gnocchi, Sun-blush Tomato, Bacon & Basil Sauce

**(All the above served with Vegetables & Potatoes)**

Vegan Moussaka, Aubergine, Potato, Chickpeas, Lentils, Homemade Tomato Sauce & Salad

Mixed Bean & Pulse Cassoulet (Vegan)

Seitan Milanese, Vegan Meat Substitute with Vegan Pasta & Homemade Tomato Sauce,

Selection of Fresh Vegetables (Vegan)

Roast Rib of Beef with Yorkshire Pudding, Roast Potatoes & Sunday Roast Vegetables **(Sunday Lunch only)**

For extra vegan options

PLEASE CHOOSE FROM OUR MAIN MENU ANY OF OUR VEGAN OR VEGETARIAN DISHES

### SELECTION OF HOMEMADE DESSERTS

Sticky Toffee Pudding with Vanilla Ice Cream

Espresso Crème Caramel with Pistachio Biscotti (V)

Duo of chocolate Mousse Torte

Elderflower Parfait with Poached Rhubarb (GF)

Fresh Fruit Salad (GF) (DF)

Crème Brulee (GF)

Selection of Ice Creams & Sorbets

**Cheeseboard 4.5 supplement**

**(S) = Spicy    (N) = Nuts    (V) = Vegetarian    (GF) = Gluten Free    (DF) = Dairy Free**

A Discretionary 10% Service Charge will be added to your Bill

**ALLERGENS - IF YOU HAVE ANY ALLERGIES OR INTOLERANCES PLEASE LET YOUR SERVER KNOW**

All our dishes are prepared in our kitchen where **celery**, **cereals containing gluten** (such as barley and oats), **crustaceans** (such as prawns, crabs and lobsters), **eggs**, **fish**, **lupin**, **milk**, **molluscs** (such as mussels and oysters), **mustard**, **peanuts**, **sesame**, **soybeans**, **sulphur dioxide and sulphites** (if they are at a concentration of more than ten parts per million) and **tree nuts** (such as almonds, hazelnuts, walnuts, Brazil nuts, cashews, pecans, pistachios and macadamia nuts) are commonly used, so we cannot guarantee our dishes will be free of traces of these products.