



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

Fresh Asparagus with Crispy Poached Egg & Hollandaise Sauce

Flat Mushroom with Caponata & Goats Cheese Chilli Jam (N)

Fresh Soup of the Day (V)

Corn-fed Chicken Pad Thai (N) (S)

Apple & Beetroot Salad with Walnuts & Crushed Feta (N)

MAIN COURSES

Roast Rib of Beef with Yorkshire Pudding, Roast Potatoes & Sunday Roast Vegetables

(Sunday Lunch only)

Roast Rump of Lamb with Pearl Onions, Bacon, Peas & Madeira Sauce

Strips of Dutch Calves Liver with Apple, Sage, Brandy Cream Sauce & Rice Pilau

Fillet of Fresh Plaice with Pickled Cucumber Salad & Saffron Sauce

(Please ask for alternative choices of fish dishes)

Corn-fed Chicken, Leek & Pancetta Pie

Magret of Duck with Wild Mushroom, Spinach & Maple Syrup Vinaigrette (N)

(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

Rum Baba with Mango & Passionfruit Compote

Chocolate Framboisier

Bread & Butter Pudding

Black Cherry Parfait (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.