



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

Thai –style Steamed Mussels
Fresh Soup of the Day (V)
Halloumi, Courgette & Herb Cake with Chilli Sauce
Tricolore Salad
Watermelon, Feta & Orange Salad with Basil Oil

MAIN COURSES

Strips of Dutch Calves Liver with Calvados, Apple & Sage, Rice Pilau
Piri Piri Spatchcock Chicken with Garlic, Chilli, Oregano & Tomatoes Served with Fries (S)
Pork Fillet with Wild Mushroom, Wholegrain Mustard, Cream Sauce & Mashed Potatoes
Escalope of Turkey Holstein, Fried Egg, Anchovy, Capers & Saute Potatoes
Fresh Cod with Romesco Sauce & Mashed Potatoes (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)

For extra vegan options

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

SELECTION OF HOMEMADE DESSERTS

White Chocolate & Cointreau Mousse with Chocolate Chip Shortbread
Rhubarb & Custard (GF)
(Rhubarb Gin Jelly with Vanilla Ice Cream)
Summer Fruit Tart with Lemon Meringue Ice Cream
Peach & Raspberry Pavlova (GF)
Fresh Fruit Salad (GF) (DF)
Crème Brulee (GF)

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.