



SET MENU

LUNCH 2-COURSES 26 LUNCH 3-COURSES 30
EVENING 2-COURSES 28 **From 5 p.m.** EVENING 3-COURSES 33

Not Available Saturday Evening

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

STARTERS

Beetroot, Goats Cheese & Anchovy Salad (GF)
Chicken Livers with Grapes on Toasted Olive Bread (N)
Fresh Soup of the Day (V)
Steamed Mussels with Curry, Leeks & Saffron Cream
Broad Bean Bruschetta with Prosciutto & Walnut (N)
Arancini Balls with Spicy Tomato Sauce & Salad (Vegan) (S)

MAIN COURSES

Beef Goulash with Rice Pilau & Sour Cream
Magret of Duck with Port & Cherry Sauce & Mashed Potatoes (GF)
Braised Lamb Shank Osso Buco Style with Gremolata & Mashed Potatoes
Mustard Pork Fillet with Apple, Lentils, Aioli & Mashed Potatoes (GF)
Baked Sea Bream with Roasted Red Pepper, Tomato, Anchovy & Potatoes (GF)
(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

Biscoff Mascarpone Cheesecake Mousse
Fresh Fruit Salad (GF) (DF)
Crème Brulee (GF)
Honey Jelly with Coconut Pudding & Poached Plums (GF) (DF) (V)
Double Chocolate Decadence
Mandarin Tart with Lime Crème Fraiche

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.