



## 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

Fresh Sardines on Olive Bread, Sun-blush Tomato & Pesto  
Avocado, Tomato, Mozzarella & Basil Oil Tricolore Salad  
Fresh Soup of the Day  
Scrambled Eggs with Smoked Salmon & Sour Dough Bread  
Prawn Cocktail

### MAIN COURSES

Beef Bourguignon with Puff Pastry & Mashed Potatoes  
Strips of Dutch Calves Liver with Apple & Sage Cream Sauce  
Salmon with Prawns & Beurre Blanc Sauce  
Magret of Duck with Black Cherry Sauce (GF)  
Corn-fed Chicken Kiev with Rice Pilaf

***(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

Banoffee Pie  
Chocolate Orange Mousse (GF)  
Fresh Fruit Salad (GF) (DF)  
Crème Brulee (GF)  
Poached Earl Grey Tea Plums with Lemon Sorbet (GF) (DF)  
Bread & Butter Pudding with Custard  
Floating Island with Vanilla Sauce & Forest Fruit Compote (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.