



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 Brûlée **(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.