



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 Asparagus with Soft-boiled Egg & Honey Mustard Dressing (V)

Watermelon, Mixed Seeds and Feta Salad with Mint Pesto (GF) (N) (V)

Fresh Homemade Soup of the Day (V)

Greek Spanakopita with Tzatziki (N) (V)

Prawn Caesar Salad with Croutons & Parmesan

Arancini Balls with Spicy Tomato Sauce & Salad (Vegan) (S)

MAIN COURSES

Lamb Tagine with Almonds, Sour Cream, Mint, Coriander & Rice (N)

Chicken Breast stuffed with Sun-blush Tomatoes, Goats Cheese & Mashed Potatoes (GF)

Turkey Escalope with a Pistachio & Parmesan Crumb, Greek Salad & Aioli Sauce

Steak Diane with a Shallot, Mushroom & Cream Brandy Sauce & Sauté Potatoes

Fillet of Sea Bream with a Lemon, Caper & Butter Sauce & Sauté 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

Gateau Opera (N)

(Hazelnut Sponge with layers of Praline & Chocolate Ganache)

Waffles with Strawberries in Balsamic Syrup

Rhubarb & Ginger Semi-freddo with Orange Compote (GF)

Tiramisu Cheesecake

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.