



Starters

(All served with Crusty Bread)

Soup of the day (v) £7.50

French Onion Soup, Gruyere Crouton £8.50

Nutmeg Spiced Potted Crayfish, Sage Butter, Rye Bread Toast, Salad £10

Chicken Liver, Truffle Honey Pate, Pink Grapefruit Marmalade, Salad £8

Escargot à l'ail - Snails in Garlic Butter £8.50

Dijon Mustard, Herbs De Provence Marinated Chicken Skewer, Fonto Rocket Salad, Whipped Apple Butter £8

Twice Baked Gruyere Cheese Souffle, Sweet Chili Sauce (v) £10

Sugarbelle Tomato Tart Tatin, Walnut Oil, Caper, Celeriac Remoulade (v) £7.50

Cauliflower, Parmesan Cheese Fritters, Whisky Chipotle Sauce, Salad (v) £7.50

Crushed Blueberry, Clementine Cured Salmon, Butternut Squash Mousse Crostini, Lambs Lettuce & Sweet Almond Pesto £10

Main Courses

Chicken Dishes with choice of Flavours £17

Provencal - Tomato, Fresh Herbs, White Wine

A La King - Sherry, Mushrooms, Pimento

Butter Chicken - Tomato, Mild Spices, Coconut, Butter

Fricasse - Mushrooms, Cream, Brandy

Served with Basmati Rice, Chips or Mash

(v) With Quorn instead of Chicken £18

Toulouse Sausages, Mashed Potatoes, Gravy & Vegetables £18

Boeuf Bourguignon - Beef Brisket in Red Wine,

Mushrooms, Smoked Bacon & Shallots, Mashed Potatoes & Vegetables £19

Cous Cous Royale - Merguez Sausage, Confit Duck Pieces, Spicy Chicken, Baby Plum Tomato Salsa (or V with Crispy Palm Heart 'Scampi' & Roasted Root Vegetables) £18

Roast Guinea Fowl Supreme, Girolle Mushroom Stuffing, Kirsch Cherry Gravy, Rosemary Dauphinoise Potatoes £22

Smoked Haddock, Gruyere Cheese Gratin, Shredded Leeks, Pancetta, Saute Potatoes £19

Wild Mushroom & Artichoke Wellington, Dauphinoise Potato, Green Peppercorn Sauce £19

Lamb Shoulder Pepperpot, Cassaree Syrup, Roasted Root Vegetables, Cornbread Dumplings £19

Viennese Pork Goulash, Apple & Caraway Sauerkraut, Crispy Garlic Butter Smashed Potatoes

Croque Monsieur

Ham & Cheese baked Sandwich served with Triple Cooked Chips & Dressed Salad £13

Orzo Risotto, Choice Of;

Chicken, Pancetta, Peppers, Leeks £17

Palm Hearts, Roasted Vegetables, Herbed Pesto (v) £17

Kedgeree Style Curried Smoked Haddock, Onions, Tomato £17

Chilli Con Carne, Basmati Rice, Sour Cream & Cheese £14

Homemade Chicken Goujons served with Triple Cooked Chips & Salad £15

Baguettes served with Triple Cooked Chips & Dressed Salad

Steak & Onion £16

Spicy Marinated Chicken & Chipotle Mayo £14

Cured Salmon, Celeriac

Crispy Palm Hearts, Plum Tomato Salsa

Remoulade

(v) £12

Tuna Mayonnaise £11

Merguez £13

Homemade Beef or Herb Breaded Fried Chicken Burgers with Triple Cooked Chips & Salad, Choice of Sauce, Choice of Add-ons at £1 Each;

Cheese

Celeriac Remoulade

Bacon

Chorizo

Fried Onions

Sundried Tomatoes

Children's Meal £7

Sausage & Mash

Burger & Chips

Homemade Chicken Nuggets & Chips

**Croque Monsieur & Chips
(Vegetarian, Onions instead of Ham)**

Side Orders

Triple Cooked Chips £4

Celeriac Remoulade £3

Mashed Potatoes £3

Cheesy Chips £4.50

Seasonal Vegetables £3

Side Salad £3

Olives Boscaiola £4

Crusty Bread £2

Desserts £8

Yuzu Cheesecake, Back Sesame Biscuit,

Homemade Ice Cream of the Day

Smashed Meringue Lemon, Blueberry, Parfait Mess

Elderflower Panacotta, Pear & Cardamon Coulis, Chili Shortbread Chunks

Pistachio, Brioche Tiramisu, Tia Maria, Espresso Mascapone, Coffee Tuile

White Chocolate Cointreau Torte, Chocolate Orange Butter Cookie Wafer

Brown Sugar Flash Creme Brulee, Stem Ginger Bon Bon

Cafe Gourmand - Coffee and Homemade Chocolates