

BEAUJOLAIS DAY

— STARTERS —

Terrine de Jambon

Ham Hock Terrine with Red Onion
Marmalade & Warm Bread Roll

Tarte Provençale

Short Crust Pastry Tart with Roast
Courgette, Peppers & Aubergine

Soup au Pistou

A French Provençal Minestrone,
packed with Seasonal Vegetables,
Beans and Pasta, served with a Warm
Bread Roll and finished with a Drizzle
of Fresh Basil Pistou

— MAINS —

Fillet De Boeuf

6oz Fillet of Beef, Potato Rosti, Hispi Cabbage, Red Wine Jus

Bouillabaisse au Perche de Mer

Roasted Stone Bass with Rish Tomato & Shellfish Broth, Fresh Herbs,
Aioli & Warm Crusty Baguette

Red Onion Tartin

Caramelised Red Onion on Flaky Puff Pastry with a Rocket & Confit Tomato Salad

Coq au Vin

Chicken Breast Braised In Red Wine with Mushroom & Thyme, Crisp Bacon & Pomme
Anna

— DESSERTS —

Classic Crème Brulee

Rich Set Cream with
Madagascan Vanilla &
Sable Biscuit

Mousse au Chocolat

Rich Chocolate Mousse & Praline

Selection of Artisan Cheese

Orchard Fruit Chutney, Biscuits

Please be advised we work with all the allergens in our Kitchen.

Therefore, we cannot guarantee food cooked on our premises is free from any allergens.

If you have any allergies, or are concerned about the ingredients in the dish, please speak to a member of our team.