

Beaujolais Day Menu

Selection of Bread Rolls & Salted Butter

LES ENTREES

Creamed French Onion and Potato Soup

Gruyere Cheese Croute

Duck Liver & Port Parfait

Caramelised Apple & Shallot Chutney Pickled Winter Vegetables, Brioche

Severn & Wye Smoked Salmon

Horseradish Cream, Lemon, Soda Bread & Local Butter

PLATS PRINCIPAUX

Pan Fried Beef Fillet Medallions

Gratin Potatoes, Sautéed Wild Mushrooms, Green Beans,
Red Wine & Thyme Jus

Red Onion Tart Tatin

Goat's Cheese, Wild Roquette

Roasted Stone Bass Fillet

Winter Vegetable, Chorizo & Cannellini, Bean Cassoulet, Basil Dressing Oil

ES LES DESSERTS

Coffee & Chocolate Opera

Café Crème, Salted Caramel Coulis, Chocolate Soil

Classic Vanilla Crème Brulee

Sable Biscuits

Selection of French Artisan Cheese

Orchard Fruit Chutney, Crackers, Grapes

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

Menus are subject to slight changes based on seasonal availability.