

Sample Menu

2 courses £22.00 3 courses £26.00

Starters £8.00

White onion and roasted garlic soup

Duck and pistachio terrine

Deep fried squid, ink aioli, chilli and spring onion

Salad of poached pears, Roquefort, chicory and walnuts

Cured salmon, pickled cucumber

Scallops, bacon, samphire and mustard beurre blanc £13.50 or £5.00 supplement

Mains £16.00

Onglet steak, Roquefort butter, pommes frites

Butternut squash, goats cheese and hazelnut risotto

Sea bass, lime, ginger and coriander butter, pak choi

Pheasant, apple and black pudding with cavolo nero

Veal T-bone, Roquefort butter, pickled walnut £25 or £7.50 supplement

8oz sirloin steak, wild mushrooms, red wine sauce, pommes frites £25 or £7.50 supplement

Hake, mussels and Bouillabaisse sauce £22.50 or £5 supplement

Chateaubriand for 2 to share, wild mushrooms, red wine sauce and pommes frites £75.00

Sides and Nibbles £3.00

'Bertinet Bakery' Bread Chilli and garlic olives

Green salad Savoy cabbage New potatoes Pommes frites

Puddings £7.50

Tarte tatin with vanilla ice cream (15mins)

Chocolate fondant, hazelnuts and salted caramel ice cream (10 mins)

Panna cotta with mulled fruits

Brie de meaux, chutney and biscuits

(Add Comté and/or bleau d'Auvergne for £2 supplement each)

Orange sorbet or vanilla ice cream

Please note that some dishes may contain nuts or traces of nuts, lactose or gluten, fish dishes may contain small bones. If you have any allergies, please make a member of our staff aware.