

MENU FÊTE GLUTEN FREE

Two courses 17.50 • Three courses 20.50

Amuse gueules

Enjoy one of our delicious appetisers

 Olives marinées 2.95
Mixed marinated Provençal olives

Mini chorizos au miel 3.50
Mini chorizos roasted in honey

 Gousse d'ail rôtie 3.75
Whole roasted garlic bulb with gluten free bread,
extra virgin olive oil and balsamic vinegar

Tapenade 3.00

Red pepper and anchovy tapenade
with gluten free bread

Saucisson 3.50

Thin slices of French 'Label Rouge' saucisson
from the Beaujolais region, with cornichons
and gluten free bread

Entrées

**Our starters are served with gluten
free bread and Lescure butter**
95p supplement

Soupe du jour

Freshly made soup of the day

Pâté de campagne

Home-made coarse pâté using four cuts of pork
and pistachio nuts, served with cornichons and
gluten free toast

 Salade de betterave
et chèvre **New**

Marinated and honey roasted heritage beetroot
salad with Ste Maure goats' cheese, toasted
pumpkin seeds and lemon vinaigrette

Fritôts de calamars

Crispy fried squid with roasted garlic mayonnaise

Brioche et champignons

Gluten free toast with fricassée of mushrooms
with (or without ) Alsace bacon

Plats

**Our main courses are served
with today's selection of potatoes and
seasonal vegetables**

Bœuf bourguignon maison

Our much-loved recipe of braised beef with
shallots, red wine, mushrooms and bacon

Loup de mer persillé **New**

Pan-fried fillet of sea bass with French beans,
toasted almonds and parsley butter

Poulet printanier

Pan-fried chicken breast with asparagus,
fricassée of wild mushrooms, tarragon and peas

 Salade de betterave
et chèvre **New**

Marinated and honey roasted heritage beetroot
salad with Ste Maure goats' cheese, toasted
pumpkin seeds and lemon vinaigrette

Steaks

**Our steaks are from prime pasture-
fed Scottish beef and are matured for
at least 21 days. They're served with
dressed leaves, pommes frites and a
choice of red wine and shallot jus or
black pepper butter.**

Steak-Frites

7oz flattened pan-seared bavette steak
(served pink)

Accompagnements

Additional side orders

Herb salad of dressed Bibb lettuce
and toasted pine nuts 3.25

Red onion and tomato salad 2.95

Roasted field mushrooms with garlic 3.25

French beans with toasted almond flakes 3.25

Dauphinoise potatoes 3.50

Pommes frites 2.95

 All the above side dishes are vegetarian.

Desserts et fromages

 Délice au chocolat

Chocolate torte with blackcurrant ice cream

 Crème brûlée

Vanilla crème brûlée

Méli mélo de fraises et meringue

Strawberry ice cream with fresh
strawberries, crushed meringue,
soft marshmallows, pistachios, strawberry
coulis and crème Chantilly

 Coupe blanche

Vanilla ice cream and toasted almonds

 Glaces et sorbets

Choice of ice creams and sorbets

Plateau de fromages

Our typical rustic French cheese board

Please ask to see our children's menu.
We are also happy to charge 50% less for
smaller portions of most dishes on our menu.

We have specific allergen free dishes on our menus (for example gluten free) and we can provide a detailed list of all allergens used in our kitchen on request. If you do have an allergy please alert one of our members of staff. Nuts, nut oils and derivatives are used in our kitchen and some of our dishes may contain bones. The ingredients used in all of our dishes may vary occasionally subject to availability. There is a 10% discretionary service charge for all tables of eight or more.