

LONG WEEKEND GLUTEN FREE

Enjoy two courses and a carafe of white, red or rosé Cuvée 94 for just 21.50

Choose from either a starter and main or main and dessert • Sunday and Monday evenings

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

🌿 Salade de betterave et chèvre **New**
Marinated and honey roasted heritage beetroot salad with Ste Maure goats' cheese, toasted pumpkin seeds and lemon vinaigrette

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

🌿 Asperges
Steamed asparagus with hollandaise sauce

Rillettes rustiques **New**
A pâté of shredded rabbit and pork with gluten free toast and cornichons.
A staff favourite.

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

Saumon persillé **New**
Pan-fried fillet of salmon with French beans, toasted almonds and parsley butter

🌿 Risotto végétarien **New**
Risotto with petits pois, courgette, wilted spinach, Provençal sauce, crispy garlic and truffle oil

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

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)

Pavé de steak
8oz rump steak (best cooked slightly rare)

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

Méli mélo de fraises et meringue
Strawberry ice cream with fresh strawberries, crushed meringue, soft marshmallows, pistachios, strawberry coulis and crème Chantilly

🌿 Crème brûlée
Vanilla crème brûlée

🌿 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.