

Wednesday 2nd to Thursday 31st January 2019

STARTERS

All served with complimentary freshly baked French bread and butter

Soup ⊛

Freshly made soup of the day

Mushrooms on sourdough ⊛

Fricassée of mushrooms with (or without Ⓥ)
smoked Alsace bacon on sourdough

Vegan option also available

Chicken liver parfait ⊛

Home-made with toasted sourdough
and red onion confiture

MAINS

Steak-Frites Ⓜ

7oz pan-seared minute steak (bavette cut, served pink) served
with roasted garlic and parsley butter and pommes frites only

Fishcake Ⓜ

With sautéed spinach, soft poached egg, Dijon and herb beurre blanc.
Served with today's selection of complimentary potatoes and seasonal vegetables

Root vegetable tagine Ⓥ

Butternut squash, swede, chickpea and apricot tagine
with couscous tabbouleh and mint yogurt dressing

Vegan option also available

DESSERTS

The perfect finish to your meal

Crème brûlée Ⓥ Ⓜ

Our signature dessert – a French classic.
Vanilla crème brûlée freshly made by our chefs every day

Crêpes Ⓥ

Traditional French crêpes with Autumn berry compôte and vanilla ice cream

Glaces et sorbets Ⓥ ⊛

Award-winning West Country farm ice cream. Choose from:
Chocolate, Vanilla, Strawberry, Salted Caramel, Raspberry, Passion Fruit
Vegan option also available

This menu is only available to dine from on presentation of a 'Dine out for £10 voucher'. Items cannot be substituted from this set menu.
We reserve the right to amend or alter the set menu at any time without prior notification.

Dietary information

Ⓥ These dishes are suitable for vegetarians. Ⓜ These dishes are suitable for a gluten-free diet. Please advise your server. ⊛ These dishes can be made suitable for a gluten-free diet, please ensure you clearly advise your server that you require a gluten-free option. We have a separate children's menu or we are happy to charge 50% less for smaller portions of selected dishes on our menus. We can provide a detailed list of all allergens used in our kitchen on request. If you do have an allergy please alert your server. 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.
All service charges and tips go directly to our team.