SUPPER with the SPIRITS

with Richard Felix

3 courses for £34.95

ENTREES

Baked Normandy Camembert ✴ Ⓥ
With plum & ginger chutney and
rustic sourdough 344kcal

Mushroom Sourdough ✴ Ⓥ
Sautéed shiitake mushrooms in a light
creamy mushroom and truffle sauce on
toasted sourdough with fresh tarragon 350kcal

Calamari ⒼⒻ
Lightly spiced with garlic aioli 358kcal

Beetroot Falafel ⓋⒺ
Beetroot, apple and crème fraîche 237kcal

Chicken Liver Parfait ✴
Sourdough croûtes and caramelised red
onion chutney 512kcal

PLATS

Pork Medallions
Winter greens, dauphinoise potatoes and
red wine jus 686kcal

Steak Frites ⒼⒻ
Prime, pasture-fed British bavette cut
minute steak. Pan-seared, served pink, with
garlic butter and your choice of pommes
frites or salad 1123kcal

**Warm Butternut Squash
& St Mont Cheese Tart** Ⓥ
New potatoes, dressed leaves and
garlic aioli 841kcal

**Salmon & Smoked
Cod Fishcake Niçoise**
Buttered new potatoes, French beans, black
olives, red peppers, plum tomatoes, gem
lettuce & soft poached egg with a Dijon
dressing 508kcal

Chicken Normandy ⒼⒻ
Pan-fried chicken breast with Toulouse
sausage, caramelised apples, dauphinoise
potatoes, cavolo nero, crispy onions and
Calvados jus 952kcal

DESSERTS

Crème Brûlée ⒼⒻ Ⓥ
French classic. Vanilla crème brûlée
freshly made by our chefs every day 669kcal

**Organic Ice Cream
& Sorbet** ✴ Ⓥ
Please ask for flavours
from 225kcal/95kcal per scoop
ⓋⒺ Vegan option available

Vanilla Panna Cotta ⒼⒻ
With seasonal fruits 753kcal

Winter Berry Tart ⓋⒺ
Ice cream and a granola crumble topping 400kcal

Pot au Chocolat ✴ Ⓥ
Rich chocolate mousse with a raspberry coulis
layer, raspberries and a sablé biscuit 639kcal