

# SUPPER with the SPIRITS

## with Richard Felix

3 courses for **£34.95**

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### ENTREES

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#### Baked Normandy Camembert <sup>Ⓢ</sup> <sup>Ⓥ</sup>

With plum & ginger chutney and rustic sourdough 344kcal

#### Mushroom Sourdough <sup>Ⓢ</sup> <sup>Ⓥ</sup>

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

#### Calamari <sup>Ⓢ</sup>

Lightly spiced with garlic aioli 358kcal

#### Beetroot Falafel <sup>Ⓥ</sup>

Beetroot, apple and crème fraîche 237kcal

#### Chicken Liver Parfait <sup>Ⓢ</sup>

Sourdough croûtes and caramelised red onion chutney 512kcal

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### PLATS

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#### Pork Medallions

Winter greens, dauphinoise potatoes and red wine jus 686kcal

#### Steak Frites <sup>Ⓢ</sup>

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 <sup>Ⓥ</sup>

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 <sup>Ⓢ</sup>

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

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### DESSERTS

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#### Crème Brûlée <sup>Ⓢ</sup> <sup>Ⓥ</sup>

French classic. Vanilla crème brûlée freshly made by our chefs every day 669kcal

#### Organic Ice Cream & Sorbet <sup>Ⓢ</sup> <sup>Ⓥ</sup>

Please ask for flavours from 225kcal/95kcal per scoop

<sup>Ⓥ</sup> Vegan option available

#### Vanilla Panna Cotta <sup>Ⓢ</sup>

With seasonal fruits 753kcal

#### Winter Berry Tart <sup>Ⓥ</sup>

Ice cream and a granola crumble topping 400kcal

#### Pot au Chocolat <sup>Ⓢ</sup> <sup>Ⓥ</sup>

Rich chocolate mousse with a raspberry coulis layer, raspberries and a sablé biscuit 639kcal



Adults need around 2000kcal a day. Scan this QR code for detailed allergen information. <sup>Ⓢ</sup> Suitable for a gluten-free diet. <sup>Ⓢ</sup> Dishes can be made with non-gluten containing ingredients. <sup>Ⓥ</sup> Suitable for vegetarians. <sup>Ⓥ</sup> Suitable for vegans. <sup>Ⓢ</sup> Dishes contain nuts. We handle all allergens including nuts, nut oils and derivatives and gluten in our kitchen and cannot guarantee our dishes are allergen-free.

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**There is a 10% discretionary service charge for all tables. All service charges and tips go directly to our team.**