



AUTUMN



HARVEST FESTIVAL

14th - 20th October | 3 courses £24.95 | 2 courses £20.95

Add our wine pairing 3 for £15

ENTRÉES

Paired with CUVÉE XXX GRANDÉ RESERVE CHARDONNAY

Whipped Feta **V**

Maple roasted butternut squash and beetroot, dukkah, gremolata and harissa croutons

Moules

Saffron and cream sauce served with a garlic butter brushed mini croissant

Chicken Liver Parfait *****

Sourdough croutes, pickled red onions and caramelised red onion chutney

PLATS

St Maure & Caramelised Red Onion Tart **V**

Chicory, pear and walnut salad, roasted new potatoes and a herb Dijon dressing

Paired with CUVÉE XXII LE ROSÉ

Poulet et Champignons **GF**

Pan-fried chicken breast with a roasted pumpkin and truffle sauce, Cavolo nero, mushrooms a la greque and toasted pumpkin seeds

Paired with CUVÉE XXX GRANDE RESERVE PINOT NOIR

Moules Frites *****

Cooked with cider, apple, smoked bacon and cream sauce served with your choice of baguette or pommes frites

Paired with PICPOUL DE PINET DOMAINE ROQUEMOLIERE

DESSERTS

Paired with MUSCAT DE MINERVOIS DOMAINE BARRUBIO

Pear and Spiced Apple Crumble **V N**

With vanilla ice Cream

Vanilla Panna Cotta **GF**

Blackberry compote and honeycomb

Crème Brûlée **GF V**

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



Adults need around 2000kcal a day. Scan this QR code for detailed allergen information. **GF** Suitable for a gluten-free diet. **C** Dishes can be made with non-gluten containing ingredients. **V** Suitable for vegetarians. **GF** Suitable for vegans. **N** 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. **There is a 10% discretionary service charge for all tables.**
All service charges and tips go directly to our team.