

# L'Etoile

## STARTER

L'Etoile rich fish soup, croutons, saffron and rouille	£7.25
White Crab and prawns , avocado, pomello and tomato chilli dressing	£8.25
Moules Mariniere, white wine, parsley and shallot	£7.25
Spiced scallops, Chana dal, pickled cucumber, and yoghurt	£8.95
Chicken Liver Parfait, sweet wine jelly, apple compote and Brioche toast	£6.95
Smoked ham hock and gruyere croquettes and smoked paprika aioli	£6.75
Beetroots, St Maure cheese, spiced pear and toasted Pine nuts (v)	£6.95

## MAIN COURSE

Pan roast Sea bream, olives, sautéed fennel, capers, tomatoes and garlic potatoes	£17.25
King Prawns, Squid, Chorizo, morcilla, and gnocchi	£16.95
Five spiced duck breast, aromatic puy lentils, sweet potato, morteau sausage	£18.25
Thinly sliced veal liver, creamed mash, crispy back bacon, spring greens, mustard sauce	£16.95
Confit lamb shoulder, rose harissa, ptitim, pomegranate and tahini yoghurt	£17.95
Aged rib eye of beef, duck fat chips, pepper sauce	£23.25
Breast of guinea fowl glazed with soy and honey, fondant potato, asparagus, salsa Verdi	£17.75
Courgette, aubergine, tomato, feta tart, basil pesto (v)	£15.00

*Vegetarian (v)*

*All prices include VAT at the prevailing rate*

*A discretionary service charge of 12.5% of the final bill will apply*

*Please ask us about special dietary needs, allergies or genetically modified ingredients*

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## SIDE ORDERS

Purple Sprouting broccoli, almond butter	£3.25
Garden peas and mangetout	£3.25
Honeyed carrots	£3.25
Duck fat chips roast garlic aioli	£3.25
Green salad	£3.25
Tomato and basil salad	£3.25
Creamy mash	£3.25

## DESSERTS

Pana cotta, hibiscus and orange poached rhubarb	£6.25
Treacle tart, clotted cream	£6.25
Dark Chocolate tahini pave, passion fruit sorbet	£7.25
Crème Brulee with lavender shortbread	£6.25
Seasonal Cheese, English biscuits and quince	£8.75

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