

3 courses £35.00

CAPONATA (V) £8.95

Fried Aubergine, onion, celery, olives, capers and tomato stew served cold with warm toast

RILLETTES de CANARD £8.95

Coarse Duck pate with Bramley apple and raisin chutney

SALADE FRISEE au CHEVRE FORT (V) £8.95

Melted Goats cheese on crostini, salad, sun-dried tomato, walnut, apple

ASSIETTE de BURRATA et CHACUTERIE £10.95

Burrata , Parma ham, rocket, heritage tomato & balsamic dressing

GAMBAS FLAMBEE £10.95

King prawns with Pernod, garlic and shallots

CONFIT de CANARD £20.95

Crispy Duck leg, Dauphinoise potatoes, braised red cabbage and a red wine sauce
ou

LOUP de MER £22.95

Sea Bass, crushed new potatoes, green beans, cherry tomato and lemon butter sauce

GNOCCHI (V) £16.95

Sun dried tomato and mozzarella stuffed Gnocchi with pesto, butternut squash veloute, rocket
and Parmesan

ENTRECOTE FRITES £28.95

Prime sirloin steak with thick cut chips and peppercorn sauce

GOTHIQUE BURGER £12.95

Cheddar cheese, red onion chutney, brioche bun served with chips

FONDANT au CHOCOLAT £7.50

Liquid centred chocolate with vanilla ice cream

TIRAMISU £7.50

Layers of coffee soaked ladyfingers with sweet mascarpone topped with cocoa

SORBET £7.50 – Blackcurrant, passion fruit and mango

SELECTION of ENGLISH and FRENCH FARMHOUSE CHEESES £8.50