



“CREATE YOUR OWN” MENU

LUNCH & DINNER

Three courses

Set Menu - Lunch £40 – Dinner £60
2 Options per course - Lunch £45 – Dinner £65
3 Options per course - Lunch £50 – Dinner £70
4 Options per course - Lunch £55 – Dinner £75

STARTERS

SOUPE DU JOUR

Soup of the day with seasonal ingredients

PÂTÉ EN CROUTE DU JOUR

Chef's creation, local and seasonal

ASPERGES

Warm asparagus, crispy egg, mousseline sauce

CREVETTES

Seared prawns, lemon, garlic & parsley

MAIN COURSES

SOLE LIMANDE

Roasted lemon sole, croutons, sauce Grenobloise

COQ AU VIN

Braised chicken leg, polenta, mushrooms, red wine jus

SALMON AU BEURRE BLANC

Salmon, potato, fava bean, tomato, beurre blanc

RIBEYE

Grass fed, dry-aged Irish beef, served with sauce Béarnaise or Poivre

‘YANKEE’ BURGER

Beef patty, iceberg, tomato, onion pickle, sesame bun

(Vegetarian plat du jour is available upon request)



DESSERTS

BABA AU RHUM

Rum baba, vanilla chantilly, fresh strawberries

TARTE AU CITRON

Sweet crust, lemon curd, meringue

COUPE PEPPERMINT

Flourless sponge, hot chocolate sauce, mint foam
chocolate ice cream

PETITS SUCRÉS

Freshly baked madeleines, assortment of macarons

ASSIETTE DE FROMAGE

Chef's selection of artisanal cheeses
(£2.00 supplement)

SIDES

£10.00 each | we recommend one to share between four

POMMES FRITES
MIXED LEAVES SALAD
GREEN BEANS
MASHED POTATOES
RATATOUILLE

