Sample menu – please note this may vary



2 COURSES FROM £19 OR 3 COURSES FROM £25

STARTER

Warmed Chicken livers, cooked with shallots and brandy Homemade Tomato & Red pepper soup <u>or</u> French Onion Soup Creamy Baked Camembert served with warm baguette (add £2) Asparagus Mimosa, asparagus with a light vinaigrette and boiled eggs (V) Portobello mushroom with goats cheese crumb (V)

MAIN

6oz Rump steak with trimmings, topped with a blue cheese sauce & served with fries (add £3) Cumberland ring, Dijon mash & red wine jus Normandy Chicken with a rich cider sauce, served with mashed potato & seasonal veg Roasted Vegetable Tagliatelle Beef shin served with potato au gratin & red wine jus

Baked salmon with French herb salsa served with baby potatoes & seasonal veg (add £2) Pan fried Seabass with tomato salsa, served with baby potatoes (add £2)

Moules Fritte

DESSERT

Crème brulee lemon Meringue pie Cheesecake du jour Affogato- Ice-cream & espresso with liquor (add 2.50) Sticky toffee pudding (ice-cream or custard) 3 scoops of ice cream from la Glace (PLEASE INFORM US IF YOU HAVE ANY ALLEGRENS AND DIETARY REQUIREMENTS)