

French Night

Wednesday 15th May

Entrees

Port & Juniper Venison Rillettes, Toasted French Baguette, Cornichons, Pickled Onion (GFA) £9.00

Twice-Baked Goats Cheese Soufflé, Roasted Walnuts, Radish & Watercress (N) (V) £8.00

Escargots - Snails, Wild Garlic, Lilliput Caper Butter Sauce, Potato Frites (GF) £9.00

Honey & Rosemary Baked Camembert to Share, Crudités, French Bread, Apple Chutney (V) £15.00

Plat

Beef Short Rib Bourguignon, Dijon Pom Purée, Buttered Tenderstem Broccoli, Crispy Shallots (GF) £19.00

Swordfish Steak Nicoise Salad, Soft Boiled Egg, French Beans, New Potatoes, Olives, Baby Gem, French Dressing (GF) £20.00

Confit Duck Leg, Bacon & Comté Dauphinois, Petits Pois, Cherry Red Wine Jus (GF) £19.50

Mushroom, Puy Lentil & Truffle Pithivier, Ratatouille Vegetables, Duchess Potatoes (V) £16.00

Dessert

Warm Chocolate Fondant, Almond Tuile, Vanilla Bean Ice Cream (N) (V) £7.50

Passion Fruit Crème Brûlée, Orange Langues de Chat (V) £7.50

Cheese Plate, Comte, Brie, Roquefort, Artisan Crackers, Apple & Brandy Chutney, Cornichons, Celery (GFA) £9.00

