

# JANUARY SPECIALS

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## STARTER

### **BAKED CROTTIN 6,50**

TRADITIONAL GOATS CHEESE FROM THE LOIRE VALLEY SERVED WARM WITH WALNUTS, GOLDEN RAISINS, CROUTONS AND SEASONAL SALAD

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## MAINS

### **ROASTED SEABREAM 13,95**

WHOLE ROASTED SEABREAM WITH ROSEMARY, THYME, FENNEL SEEDS AND LEMON

### **DUCK CONFIT 13,50**

DUCK LEG CONFIT, BRAISED RED CABBAGE WITH MIXED SPICE, ORANGE, GOLDEN RAISINS AND A VEAL AND THYME JUS

### **RUMP OF LAMB 14,95**

RUMP OF LAMB WITH ROASTED PEPPERS, NEW POTATOES, CARROTS, COURGETTES, FENNEL, RED ONION, THYME AND A VEAL JUS

## SIDE

### **ROASTED WINTER VEGETABLES 4,25**

ROASTED BEETROOT, CARROT AND BUTTERNUT SQUASH WITH A HONEY AND THYME GLAZE

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## DESSERT

### **TOURTE AU CHOCOLAT 5,50**

DARK CHOCOLATE TART WITH CRÈME FRAÎCHE, TOASTED HAZELNUTS AND CHOCOLATE SAUCE

## **LA GARENNE SYRAH 2016**

**VIN DE PAYS D`OC  
5,25 / 7,25 / 20,95**

AS A SUGGESTED WINE PAIRING WITH  
THE RUMP OF LAMB, WE RECOMMEND  
LA GARENNE SYRAH.

WITH MEATY AND EARTHY AROMAS, SUBTLE  
SWEETNESS AND A PEPPERY KICK, THIS  
COMPLEX WINE FROM LANGEUDOC IS THE  
PERFECT MATCH FOR THIS SEASONAL  
FAVOURITE.