

SEPTEMBER
LUNCH AND EARLY EVENING MENU
MONDAY TO FRIDAY 12 NOON TO 7PM
TWO COURSES 10,95 / THREE COURSES 12,95

STARTERS

TOMATO SOUP

ROASTED VINE-RIPENED TOMATO SOUP

MACKEREL RILLETTES

SMOKED MACKEREL "RILLETTES" WITH FINE HERBS,
LEMON AND TOASTED SOURDOUGH

GOLDEN BEETROOT

CARPACCIO OF SEASONAL GOLDEN BEETROOTS WITH CRÈME
FRAÎCHE DRESSING, HAZELNUTS AND PEA SHOOTS

MOUSSE DE CANARD

SMOOTH DUCK LIVER PÂTÉ WITH TOASTED BRIOCHE

EGG BENEDICT

HAM AND POACHED EGG ON A TOASTED MUFFIN
WITH HOMEMADE HOLLANDAISE SAUCE

CALAMARI

BREADCRUMBED CALAMARI SAUTÉED IN GARLIC, LEMON AND
PARSLEY WITH TARTARE SAUCE

SPINACH SALAD

BABY SPINACH SALAD WITH BACON LARDONS, SHALLOTS,
CROUTONS AND ROQUEFORT DRESSING

MAINS

PLAICE FILLET

ROASTED PLAICE FILLET WITH CREAMED LEEKS, CRISPY FRIED
LEEK AND SAUTÉED PARIS MUSHROOMS

CHICKEN BREAST

CHARGRILLED CHICKEN BREAST WITH ROASTED VEGETABLES,
THYME AND A CREAMY WHOLEGRAIN MUSTARD SAUCE

BUTTERNUT SQUASH RISOTTO

SEASONAL BUTTERNUT SQUASH AND
BABY SPINACH RISOTTO

ROAST SEABASS

ROAST SEABASS FILLET WITH FLAGEOLET BEANS AND A
TOMATO, PARSLEY, GARLIC AND OLIVE OIL DRESSING

POULET CHASSEUR

TRADITIONAL "HUNTER" STYLE BRAISED CHICKEN LEG
WITH TOMATOES, CHESTNUT MUSHROOMS AND TARRAGON,
SERVED WITH POTATO PURÉE

TOULOUSE SAUSAGES

GRILLED SMOKED TOULOUSE SAUSAGES WITH BRAISED PUY
LENTILS, CARROTS AND DIJONNAISE

STEAK FRITES (2,00 SUPPLEMENT)

CHARGRILLED THINLY BEATEN OUT MINUTE STEAK
WITH FRITES AND GARLIC BUTTER
(SERVED PINK)

DESSERTS

DARK CHOCOLATE POT

WITH CRÈME FRAÎCHE

CRÈME CARAMEL

ICED BERRIES

WITH WHITE CHOCOLATE SAUCE

"CRUMBLE AUX PÊCHES"

PEACH COMPOTE WITH NORMANDY BUTTER CRUMBLE
AND VANILLA ICE CREAM

CHOCOLATE MOUSSE

ICE CREAMS AND SORBETS