

OCTOBER
LUNCH AND EARLY EVENING MENU
MONDAY TO FRIDAY 12 NOON TO 7PM
TWO COURSES 11,50 / THREE COURSES 13,50

STARTERS

MUSHROOM SOUP

MUSHROOM SOUP WITH CRÈME FRAÎCHE AND CHIVES

TUNA RILLETTES

FLAKED TUNA "RILLETTES" WITH FINE HERBS,
LEMON AND TOASTED SOURDOUGH

AUTUMN SALAD

ROAST BUTTERNUT SQUASH AND BABY SPINACH SALAD WITH
WALNUTS, DATES AND A ROQUEFORT DRESSING

SAVOIE HAM WITH CELERIAC REMOULADE

AIR-DRIED MOUNTAIN HAM WITH SHREDDED CELERY ROOT,
MUSTARD AND CAPER 'COLESLAW'

RATATOUILLE WITH GOATS CHEESE

WARM RATATOUILLE WITH GOATS CHEESE AND
CHARGRILLED PAIN DE CAMPAGNE

MOULES MARINIÈRES

MUSSELS COOKED WITH WHITE WINE, GARLIC, SHALLOTS,
PARSLEY AND FRESH CREAM

BABY GEM, BACON AND EGG SALAD

BABY GEM SALAD WITH BACON LARDONS, WALNUTS, EGG,
TOMATO AND A MUSTARD DRESSING

MAINS

SEABREAM

GRILLED SEABREAM FILLET WITH RATATOUILLE AND A
LEMON JUICE AND OLIVE OIL DRESSING

COQ AU VIN

CORN-FED FRENCH CHICKEN LEG, SLOWLY BRAISED IN RED
WINE WITH BACON LARDONS, CHESTNUT MUSHROOMS
AND POTATO PURÉE

SALMON AND HADDOCK FISHCAKE

SALMON AND SMOKED HADDOCK FISHCAKE WITH BABY
SPINACH AND A POACHED EGG

CHICKEN WITH SALARDAISE POTATOES

CHARGRILLED CHICKEN BREAST WITH SAUTÉED POTATOES,
BACON LARDONS, GARLIC, PARSLEY AND A VEAL AND
THYME JUS, SERVED WITH DIJONNAISE

MUSHROOM RISOTTO

SEASONAL WILD MUSHROOM RISOTTO

HACHIS PARMENTIER

TRADITIONAL FRENCH 'COTTAGE PIE' TOPPED WITH POTATO
PURÉE AND TOASTED BREADCRUMBS WITH BRAISED MINTED
PEAS, BABY GEM LETTUCE AND ONIONS

STEAK FRITES (2,50 SUPPLEMENT)

6OZ SIRLOIN STEAK WITH FRITES & GARLIC BUTTER

DESSERTS

DARK CHOCOLATE POT

WITH CRÈME FRAÎCHE

CRÈME CARAMEL

ICED BERRIES

WITH WHITE CHOCOLATE SAUCE

"CRUMBLE AUX POMMES"

APPLE COMPOTE WITH NORMANDY BUTTER CRUMBLE
AND VANILLA ICE CREAM

CHOCOLATE MOUSSE

ICE CREAMS AND SORBETS