

FALL FOR FRANCE



MOULES



Autumn is when our moules are at their seasonal best, which we proudly source responsibly and sustainably from Scotland & the Shetland Islands.

Enjoy one of our moules dishes this Autumn, choose to keep it traditional or embrace the new season with a new flavour.

All served with your choice of frites or warm French baguette

MOULES NORMANDES

Sautéed leeks and smoked lardons in a parsley, crème fraîche & Normandy cider sauce

Perfect with a glass of Le Petit Broux, Sancerre, 2018



MOULES PROVENÇAL

Chilli and tomato based sauce with thyme, parsley & white wine

Great with 'Love' by Léoube, Côtes de Provence, 2019



MOULES À LA CRÈME

A simple white wine, cream and shallot sauce

Pair with Muscadet de Sèvre et Maine Sur Lie, 2018