



Gin martini/Expresso Martini/Aperol spritz/Negroni/Kir Royale(£11 each)l
Gin and tonic(Non Alcoholic) £ 7.50

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**Dinner Menu**

**LES D'OEUVRES**

Twice baked Gruyère cheese Soufflé ,gooseberry compote, saffron sauce ..£11.50

Roasted Pumkin ,sage and cranberry Veloute ,truffle essence .£8.50 ( V)

Classic French onion soup £11

Grilled King Prawns Thermidor,fermented cucumber salad,Grilled lime .£12.50

Pan fried scallops, cauliflower and Vanilla puree,Sea purslane, chive emulsion .£15

Pate En croute of Guinea fowl & pork,Gribiche ,Prunes , mustard dressing £11.50

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Gin cured Scottish Salmon,Crab Marie Rose ,avocado and grapefruit £12.50

**LES PLATS PRINCIPAUX**

**(All mains served with complimentary Potatoes and seasonal vegetables)**

Vol au vent of Ratatouille,Portobello,Camembert,White wine sauce .£19.50

Roasted Red leg partridge, savoy cabbage, put lentils, burgundy jus .£22

Pan fried Chalk stream Trout, vegetable Barigoule, artichoke, dill beurre blanc .£23

Roasted label rouge chicken ,Scottish Girolles, melted brie, sauce Albufera £23

Pork tasting ,confit belly,Roasted loin & boudin noir, apple tart Tatin , sage jus. £24

Roasted Venison loin, beetroot terrine, prunes , bitter leaves, chocolate sauce .£ 26

Roasted Rump of Irish Lamb,Aromatic Aubergine puree ,confit Garlic, olive jus .£25

Pan fried Atlantic Halibut, buttered chard, red pepper, grilled prawns Bisque £26

Confit of Brittany Rabbit legs, Morteaux sausage, Pommery mustard sauce £23.50

Miso glazed Irish Beef fillet, roasted shallots, duxelle,green peppercorn sauce .£29

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Mixed house salad -£5 / Frites-£4 / Extra potatoes and seasonal veg £5

An optional service charge of 12.5% will be added to your bill

(Please speak to our staff about your food s allergies and intolerance before ordering)