



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

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**Lunch Menu**

**Starters**

Celeriac,apple and Sage veloute , truffle essence .(V)  
Mille feuille of Baked Camembert,wild mushroom,Onion Marmalade .(V)  
Boudin noir en croute,apple Ketchup ,Dijon mustard sauce .  
Grilled Tiger prawns in Garlic,chilli and parsley butter .  
Pan fried scallops cauliflower & vanilla puree,Sea veg,chive Sauce .( £8 supplement)

**Main course**

**(Mains served with baby potatoes, red cabbage and broccoli )**

Pan fried Calves liver ,braised cabbage, shallot purée, crispy bacon, rosemary jus .  
Roasted Barbary Duck breast,braised endive ,orange grand Marinier sauce .  
Herb crusted chicken breast, confit garlic, aromatic onion,Sauce Albufera.  
Pan fried Sea trout, confit Fennel and Peppers, champagne beurre blanc .  
Vegetarian of the day  
Grilled Ribeye steak frites ,Aged Parmesan salad ,green peppercorn sauce(£8 supplement)

**Desserts**

Caramelised milk flan, raspberries ,black berry and elderflower  
Banana and Brioche pudding,toffee sauce, vanilla ice cream .  
Selection of 3 seasonal french cheese

**£ 21 for main course/ £25 for 2 courses /£28 for 3 courses**

*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)J*