



Gin martini/Expresso Martini/Aperol spritz/Negroni/Kir Royale(£12 each)
Gin and tonic(Non Alcoholic) £ 7.50

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**( Lunch menu)**

**Starters**

**Venison & Foiegras terrine,Pineapple chutney, cornichons, Prunes .**

30 day Agee Beef Tartare, Roquefort cheese ,Anchovy Croutons.

Pan fried Scottish Mackerel, grapefruit vinaigrette,Rouille&crispy capers .

Vol-au-vent of baked Camembert , Morel mushrooms and Asparagus .

Barbecued Scallops, Pea hummus, Morecambe bay Shrimp vin Blanc. (£ 5 supplement)

**Main course**

**(Mains served with Pomme lyonnaise and panache of veg)**

Roasted Lamb rump, confit belly, malted shallot tart ,pickled peppers .

Corn fed chicken breast, Parmesan Gnocchi, black garlic Aioli, Vin Jaune Sauce .

Roasted Barbary Duck breast ,juniper Beets ,Endives , Cherry & cassis jus .

Bouillabaisse of Sea trout,Halibut, prawns ,mussels and dill

Grilled Rib eye Steak Frites,classic Ceasar ,green peppercorn sauce . (£ 6 supplement)

Vegetarian du Jour

**Desserts**

Pain perdu ,summer berry compote ,Rum and Raisin ice cream .

Dark chocolate Nemesis ,passion fruit ,candied Almonds ,Hazelnut Ice cream

Selection of 3 seasonal french cheese

**Two course £32 /Three course £35**

*An optional service charge of 12.5% will be added to your bill  
(Please speak to our staff about your food allergies and intolerance before ordering)*