

Gin martini/Expresso Martini/Aperol spritz/Negroni/Kir Royale (12 each)

Gin and tonic(Non Alcoholic) 7.50

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**Summer Dinner Menu**

**LES D'OEUVRES**

Fresh Devon Crab Tian, Tomato Tartare, pickled ginger ,guacamole ,dill Vinaigrette. 12.50

Wild mushroom parfait, sorrel pesto, pickled vegetable ,grilled Sourdough. £11.50

Classic French onion and Cider Breton soup, croutons of Gruyère cheese. 11.50

Seared Sashimi grade Tuna, citrus emulsion ,Horseradish & coriander. 12.50

Comte cheese soufflé, Mushroom duxelles , red pepper cheese sauce. 12.50(v)

Grilled Tiger Prawns in Green garlic, chilli ,parsley, fermented cucumber chutney. 14.50

Goose Foie gras Ballontine , smoked Goose breast, Pineapple chutney, Brioche. 13.50

Pan fried Scottish Scallops, tomato chutney, barbecued Morteaux Sausage & peas .16

**LES PLATS PRINCIPAUX**

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

Grilled Atlantic Sea Bass, prawn Brochettes ,Escabeche veg, champagne sauce . 25

Mille Feuille of Ratatouille ,mushrooms, and Goats cheese .19.50 (V)

Pan fried Halibut ,Baby squid vol-au vent ,summer vegetables, Sauce Americaine. 27.50

Roasted Irish Lamb rump, confit belly, roasted Garlic, barigoule peppers , ,olive jus. 27

Roasted chicken breast ,black garlic Aioli, Parmesan & Morel mushroom sauce .24.50

Barbary Duck breast ,Juniper Roasted beetroot, endives, Cherries & Kirsch jus .27

Grilled Rib eye steak Frites, Rocket & Parmesan Salad, Green peppercorn sauce .31

**(Please check our Daily specials)**

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Mixed house salad -6 / Frites-4 / Extra potatoes and seasonal veg 5

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

Please speak to our staff about your food allergies and intolerance before ordering.

