

## **Prix Fixe Menu**

## **Starters**

**Soupe du Jour** Soup of day

Terrine de Canard

Duck and Montbazillac terrine, rhubarb chutney, grilled croutons

Salade au Roquefort

Mixed leaves salad served with roquefort cheese, grapes, walnuts and vinaigrette

**Cocktail de Crevettes et Avocat** 

Prawn and avocado cocktail with brown bread and butter

Saint Jacques Poêlées

Pan fried scallops, caramelized cauliflower puree, capers and raisins beurre noisette (£7 supplement)

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## **Main course**

Foie de Veau

Pan fried calf's liver, bacon, onion puree, Savoy cabbage, sage sauce

Suprême de Volaille

Pan-seared chicken breast served with pasta di gragnano, roasted vegetables and wild mushroom sauce

Filet de Colin

Pan-seared pollock fillet, spinach, cannellini beans and blood orange sauce

Steak de Choux-Fleur aux Épices

Roasted cauliflower steak marinated in turmeric and paprika, served with mix leaves salad

Entrecôte de Boeuf

Grilled ribeve steak, served with French fries, mix salad, and peppercorn sauce (£7 supplement)

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## **Desserts**

**Assiette de Fromage** 

Selection of French cheese

Crêpe au Citron

Sweet pancake with lemon juice and sugar

**Brownie au Chocolat** 

Chocolate brownie served with vanilla ice cream

Two course £24.50, Three course £27.50

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)