



Starter £5

Velouté of celeriac with apple consommé

Scallop soufflé, shellfish sabyon

Marinated salmon, grapefruit, orange and coriander

Pressed duck leg and foie gras terrine, pear compote

Vegetable tartlet, veal sweetbread, chicken oysters, barigoule dressing

Main £15

Sea bream, orange braised fennel, cous cous and fennel salad

Lemon sole, mushroom duxelle, confit potato, grenobloise

Braised belly of free range pork, polenta and caramelised apple

Pan fried pigeon breast and confit leg, butternut squash and salsifi

Roasted aubergine, mini ratatouille, cherry tomato, goats cheese espuma

Desserts £5

Millefeuille of spiced bread and truffle ice cream, warm griottine sauce

Bitter chocolate délice, basil oil, basil sorbet

Caramelized apple tatin, Tahitian vanilla ice cream, caramel sauce

Coffee and clementine soufflé marbled with bitter chocolate, clementine sorbet

Selection of seasonal farmhouse cheeses, hazelnut and raisin bread