



Set Menu 7 to 16 people

£25,95 pp / Available Lunch & Dinner

APÉRITIF

Tapenade noire (Ve)

Crushed black olives, garlic, parsley & chilli

Caviar d'aubergine (Ve)

Smoked aubergine, garlic & parsley

CHARCUTERIE / FROMAGE

Served with sourdough bread, salted butter, cornichons, homemade chutney & homemade jam

Planche de Fromage

A house selection of cheese

Planche de charcuterie

A selection of charcuterie

ASSIETTES CHAUDE

Ratatouille (Ve)

Aubergine topped with courgette, pepper, tomato & garlic

Cromesquis aux fromages (V) ©

Homemade French cheese croquettes

Crevettes pil-pil

Prawns in garlic, chilli, parsley & butter

Moules marinières

Mussels steamed in white wine, garlic, parsley & cream

Onglet à l'échalote

A prime French cut of beef, served medium rare in a shallot jus

Blanquette de volaille à l'ancienne

A traditional creamy casserole of chicken, white wine, mushroom, carrot & leek

Gratin dauphinois (V)

Thinly sliced potato, garlic, crème fraîche & cheese

Pommes frites (Ve)

Homemade chips served with Aioli & pepperade

DESSERT

Enjoy a homemade dessert on the day for an additional charge

* Please note, we create new dishes seasonally therefore dishes offered in this menu may be subject to change.



Set Menu 7 to 16 people

£19,95 pp / Available Lunch & Early Bird

APÉRITIF

Tapenade noire (Ve)

Crushed black olives, garlic, parsley & chilli

Planche de charcuterie

A selection of charcuterie served with cornichons

Corbeille de pain (Ve)

House bread served with salted butter & garlic oil

ASSIETTES CHAUDE

Ratatouille (Ve)

Aubergine topped with courgette, pepper, tomato & garlic Roasted
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Moules marinières

Mussels steamed in white wine, garlic, parsley & cream

Onglet à l'échalote

A prime French cut of beef, served medium rare in a shallot jus

Blanquette de volaille à l'ancienne

A traditional creamy casserole of chicken, white wine, mushroom,
carrot & leek

Gratin dauphinois (V)

Thinly sliced potato, garlic, crème fraîche & cheese

Pommes frites (Ve)

Homemade chips served with Aioli & pepperade

DESSERT

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