Savoir Faire

STARTERS —		MAINS	
FRENCH ONION SOUP (V)	7,95	PAN ROASTED DUCK MAGRET	21,95
CARAMELISED ONION x BRIE TARTLET	8,95	SWEET POTATO MASH, CHILLY ROASTED BABY BEETS & BLACKBERRY SAUCE	
GARLIC PUREE & PEA SHOOTS (V)		TRADITIONAL BEEF BOURGUIGNON	24,95
LAMB KIDNEY	8,95	WITH MUSHROOM, PEARL ONION & MASH POTATO	
WITH MUSHROOM, BACON & WHOLE GRAIN MUSTARD SAUCE		SALMON FILLET	21,95
HOMEMADE CHICKEN LIVER PARFAIT	8,95	WITH BRAISED FENNEL & WHITE WINE AND CHIVE SAUCE	
ONION MARMALADE, BALSAMIC REDUCTION & TOAST		ENTRECOTE STEAK	24,95
BLOWTORCHED MACKEREL FILLET	8,95	WITH GARLIC BUTTER, FRIES & SALAD	
PICKLED RADISH, HORSERADISH CRÈME FRAICHE & DILL OIL		BUTTERNUT SQUASH	20,95
GRILLED GOAT'S CHEESE SALAD	8,95	GOAT'S CHEESE RISOTTO, TOPPED WITH CRISPY SHALLOTS (V)
WITH CARAMELISED APPLE AND ROASTED WALNUT	8,95	CHICKEN SUPREME	21,95
AVOCADO FILLED WITH PRAWN COCKTAIL & LAMB LETTUCE		WITH PARMENTIER POTATOES, WILTED SPINACH & WILD MUSHROOM SAUCE	
		BRAISED LAMB SHANK	23,95
LIGHT DISHES —		IN RED WINE & A HINT OF CHILLI, TOPPED WITH CHESTNUT CRUMBS	
	16,95	POISSON DU JOUR	20,95
SAVOIR FAIRE BOUILLABAISSE (FISH & SHELLFISH SOUP WITH SPICES, TOMATO & HERBS)		(CHEF'S SELECTION OF FISH)	
100% ANGUS BEEF BURGER	18,95	CIDE DIQUEO	
WITH FRIES AND SALAD		SIDE DISHES —	
GRILLED MUSSELS	15,95	GARLIC BREAD	4,95
IN GARLIC, PERNOD, BREADCRUMB & HERBS		MIXED SALAD	4,95
BUTTERNUT SQUASH SALAD	16,95	MIXED VEGETABLE	4.95
WITH GOAT'S CHEESE & ROASTED ALMOND FLAKES		MIXED VEGETABLE	4,33
WARM CHICKEN SALAD	18,95	FRENCH FRIES	4,95
WITH AVOCADO, BACON, SUN DRIED TOMATOES, MOZZARELLA AND ROASTED SEEDS			
LAMB MOUSSAKA	18,95		
WITH SALAD			

DESSERTS —	
CREME BRULEE	5,95
CHOCOLATE MOUSSE	5,95
APPLE TART	5,95
CHEESE PLATTER	7,95