



## **Starters**

(All served with Crusty Bread)

**Soup of the Day £5**

**French Onion Soup, Gruyère Crouton £6**

**Garlic Wild & Button Mushrooms, Tio Pepe, Winter Truffle Oil (v) £7**

**King Scallops, Caper & Golden Raisin Vinaigrette, Roasted Cauliflower Florets £9**

**Wild Boar, Armagnac & Pistachio Terrine, Dressed Leaves, Crab Apple Jelly £7**

**Deep Fried Mac & Cheese Balls, Sweet Chili Jam & Dressed Leaves (v) £6**

**Tartiflette £7**

**Traditional Dish from Savoie made with Potatoes, Reblochon Cheese, Lardons & Onions**

**Sweetcorn Panna Cotta, Fresh Crab Cannelloni £8**

**Twice Baked Smoked Salmon Soufflé, Fresh Horseradish & Lemon Dip £8**

**Escargot à l'ail - Snails in Garlic Butter with a Deep-Fried Frogs Leg £7**

**Mini Quesadilla, Chicken & Grilled Peppers, Salad & Mayonnaise £ 6**

## **Main Courses**

**Sautéed Chicken with a choice of Flavours £12**

**Normandy - Apples, Bacon, Crème Fraiche, Normandy Cider**

**Fricassée - Mushroom, Herbs & Brandy Cream Sauce**

**Coq Au Vin – Red Wine, Baby Onions & Bacon**

**Goulash - Smoked Paprika, Tomato, Sour Cream**

**Sticky Marmalade - with Dijon Mustard & Oranges**

**Served with Basmati Rice, Chips or Mashed Potatoes**

**(v) With Quorn instead of Chicken £13**

**Toulouse Sausages,**

**Creamy Mashed Potatoes, Onion Gravy & Vegetables £12**

**Boeuf Bourguignon - Beef Brisket in Red Wine,**

**Mushrooms, Smoked Bacon & Shallots, Creamy Mashed Potatoes & Vegetables £16**

**Confit Gingered Parsnip Tumbleweed Balls,**

**Courgette & Goats Cheese Provençale Casserole (v) £14**

**Fig & Boursin Stuffed Pork Tenderloin,**

**Creamed Cabbage & Leeks with Bacon, Creamy Mashed Potatoes £15**

**Pan Seared Sea Trout, Romesco Sauce, Baby Spinach Croquettes £14**

**Couscous Royale, Merguez Sausage & 5 Spice Marinated Lamb £17**

**Horse Fillet, Rarebit Stuffed Mushroom, Port Gravy, Dauphinoise Potatoes £21**

**Smoked Duck Breast, Caramelized Squash & Bacon, Wild Rice, Parmesan Cake £17**

**Guinea Fowl Supreme, Boudin Blanc,**

**Savoy Cabbage & White Onion Puree, Sauté Potatoes £17**

**Home Made Pies with Creamy Mash & Vegetables**

**Game & Wild Mushroom £13**

**Chicken & Chestnut £12**

**Posh Fish Pie (Smoked Haddock, Salmon, King Prawns) - £15**

**Dauphinoise, Gruyere & Seared Shallots (v) - £12**

**Chili Con Carne served with Basmati Rice, Sour Cream and Cheese £10**

**Croque Monsieur**

**Ham & Cheese Baked Sandwich served with Triple Cooked Chips & Dressed Salad £10**

**Homemade Chicken Goujons served with Triple Cooked Chips & Salad £12**

**Baguettes served with Triple Cooked Chips & Dressed Salad**

**Steak & Onion £11**

**Pesto, Goats Cheese & Tomato (v) £9**

**Cajun Chicken £9**

**Merguez - Beef & Lamb Moroccan Sausages £10**

**Tuna Mayonnaise £8**

**Smoked Salmon & Cream Cheese £10**

**Homemade Beef Burgers with Triple Cooked Chips & Salad**

**Beef Burger £10**

**Cheese Burger £11**

**Bacon £11**

**Chorizo & Cheese £12**

**Homemade Chicken Burger served with Triple Cooked Chips & Salad £12**

**Children's Meal £7**

**Sausages & Mash**

**Burger & Chips**

**Homemade Chicken Nuggets & Chips**

**Croque Monsieur & Chips**

**Side Orders**

**Triple Cooked Chips £3.50**

**Dauphinoise Potatoes £3.50**

**Creamy Mashed Potatoes £3**

**New Potatoes £3**

**Seasonal Vegetables £3**

**Side Salad £3**

**Olives Boscaiola £3.50**

**Crusty Bread £2**

**Desserts £7**

**Rhubarb & Custard New York Baked Cheesecake**

**Selection of Seasonal Meringue Sliders, Cranberry & White Chocolate Cream**

**Praline, Frangelico Custard Filled Profiteroles, Belgian Chocolate Sauce**

**Medula Date & Almond Christmas Pudding, Chantilly Cream**

**Mississippi Mud Pie**

**Pistachio, Clementine & Cardamon Tart, Chantilly Cream**

**Cointreau Crème Brulée, Orange Zest Shortbread**

**Brandy, Cinnamon & Dark Chocolate Tiramisu**

**Bon Appetit**

(v) Suitable for vegetarian

**FOOD ALLERGY & INTOLERANCE SUCH AS GLUTEN FREE**

If you suffer from a food allergy or intolerance, please let your server know upon placing your order.

The kitchen processes allergenic ingredients and does not have a specific allergen free zone or separate dedicated fryers, therefore there is always a risk of cross contamination.

Ingredients can occasionally be substituted or changed so please review the information before each visit.