

## PRIX FIXE

MONDAY - FRIDAY, 12PM - 7PM

### APRICOT AND VANILLA SPRITZ

£9.50

*Lillet blanc, vanilla liqueur, Fever Tree white grape  
and apricot soda & lemon*

### PETITE CARAFE DE VIN DE TABLE (250ML)

*white /red /rosé £10.00*

### PLAT DU JOUR: STEAK HACHÉ £18.73

12pm - 4pm

*with peppercorn sauce, frites & tomato salad*

**2 COURSES £24.50**

**3 COURSES £27.50**

## ENTRÉES

### ROASTED PARSNIP AND THYME SOUP

*cracked black pepper and honey crème fraîche*

### SMOKED MACKEREL RILLETTES

*Dijon mustard, fresh herbs, horseradish and rye bread*

### DUCK LIVER PARFAIT

*spiced pear chutney, toasted brioche*

## PLATS PRINCIPAUX

### CHAR GRILLED BELLY OF PORK

*celeriac and thyme purée, tenderstem broccoli, salsa verde*

### WILD MUSHROOM RISOTTO

*goats cheese, tarragon and truffle oil*

### BAKED HADDOCK FILLET

*beluga lentils, wild rocket and a rich lobster velouté*

### MOULES MARINIÈRE & FRITES +£4.00 Supplement

*white wine, shallots, cream and parsley*

### STEAK FRITES +£6.00 Supplement

*grilled onglet steak, fries and peppercorn sauce*

## LES DESSERTS

### CREME BRÛLÉE

*caramelised sugar crust*

### CHOCOLATE BROWNIE

*whipped crème fraîche, raspberry flakes and chocolate sauce*

### ICE CREAMS AND SORBETS

*choice of vanilla, chocolate, salted caramel, strawberry, lemon and raspberry*

*Please always inform your server of any allergies or intolerances before placing your order.*

*Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.*

*Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A discretionary optional service charge of 13.5% will be added to your bill.*



