

## Menu

### Appetisers & Aperitif

Brown & white freshly baked bread rolls with butter	£1.00
Basket of assorted artisan breads with olive oil, balsamic vinegar & olives	£3.75
Tapas platter of Greek olives, feta cheese, Italian tomato, Salsa sauces & grilled olive bread	£6.95
Smoked salmon sushi with tiger prawn and wasabi	£2.50 each

### First Courses

Mussels marinere	£6.50
Seared Scallops with pickled cucumber, crème fraiche & chili dressing	£9.50
Confit of duck leg with balsamic, honey & oranges	£7.50
Carpaccio of beef fillet with Parmesan shavings & Dijon Mayonnaise	£8.50
Parfait of chicken livers with onion marmalade & toasted brioche	£7.50
Winter Salad of pickled beetroot, Potato, mushrooms, and red wine syrup	£6.50
Beetroot and vodka cured salmon with baby beetroot salad , horseradish crème fraiche	£6.50

### Main Courses

Le Creuset pot of winter fish, shellfish & sauce bouillabaisse, saffron rouille & steamed potato	£19.00
Whole Plaice with steamed potatoes & beurre noisette	£15.00
Cornish black bream with fish veloute & braised fennel	£16.00
‘Cote de bœuf’ 320g rib of beef with Provençal tomato, warm spinach, French fries and sauce béarnaise	£19.95
Roasted fillet of Angus beef wrapped in Parma ham served with a balsamic jus & baby plum tomatoes	£24.50
‘ChateauBriand’ 500g aged beef fillet with a bouquet of vegetables and potatoes for two or more to share	£48.00
‘Tartiflette’ with Reblochon cheese, potatoes and cream with mixed salad bowl & breads	£14.50
Butternut squash risotto with goats cheese	£12.50
Slow roast duckling with Cointreau & capsicum sauce	£17.50

### Side Dishes

Dauphinoise potatoes	
Fried chips	
Creamed & mashed potatoes	
Platter of vegetables	
Rocket & parmesan with pine nut salad	
Mixed salad bowl	£3.50 each