

Taste the season

JUNE

Lunch 3 courses £20.95 · 2 courses £16.95 · Tue-Sat

Dinner 3 courses £29.95 · 2 courses £25.95 · Tue-Fri

STARTER

Tiger prawn and Squid

Deep fried tiger prawns and squid, citrus fruit crust, wasabi mayonnaise, tomato, courgette and fennel salad

Salmon gravadlax

Salmon gravadlax cured with mixed fresh herbs and juniper berry, served on a Salted waffle with a lemon flavoured mascarpone cream

Pork rilette

Coarse terrine of slow cooked shredded pork with garlic, onion, mushroom, thyme and brandy. Pomegranate jelly, pistachio vinaigrette

Insalata caprese

Beef tomato, mozzarella espuma, black olive and caper tuile biscuit, basil and balsamic vinegar dressing, toasted bread

Gnocchi "romaine"

Warm beef cheek croustis, tomato and gnocchi gateau, courgette and aubergine fritters

MAIN

Vegetarian arancini

Stuffed rice balls with shitake mushroom, coated in parmesan, haloumi cheese, red pepper, onion and almond sauce

Carbonade flamande

Slowly cooked beef and onion stew with beer, and seasoned with thyme, spiced bread and mustard

Seafood skewer

Salmon, prawn and pepper skewer, warm potato onion and olive salad, horseradish cream

Swordfish

Grilled swordfish steak, chorizo butter, green bean, tomato and shallot salad, pan fried new potatoes

Lamb

Grilled lamb leg slices, fresh mint sauce, coriander and garlic couscous

DESSERT

Iced coconut and chocolate bar

Chocolate biscuit, coconut and milk set cream, iced coconut parfait, coated in dark chocolate

Apricot and verbena "baba"

Verbena syrup infused baba, vanilla diplomat cream, roasted and fresh apricots, peach liquor sorbet

Limoncello verrine

Layers of white chocolate panna cotta, vodka and lime mousse, showbread biscuits, limoncello sorbet

Gateau Basque

Traditional shortcrust pastry cake with a filling of black cherry and vanilla cream, pistachio ice cream

Pêche melba

Poached peach, raspberry purée, vanilla and almond ice cream, Chantilly cream, roasted almonds

Blanc mange

Fresh goat cheese blanc mange, tomato tartare, black olive, garlic and caper toast

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JULY

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STARTER

Seafood risotto

Vénééré rice risotto flavoured with fennel, clams cooked with Chardonnay wine, parsley, garlic

Cucumber and crab gazpacho

Iced cucumber and Greek yogurt soup topped with grilled crab and espelette chilli powder

Mini duck breast burger

Poppy seed bun, marinated duck with ginger, soy sauce, coriander and lemon grass, onion and balsamic vinegar marmalade

Tomato farcie

Roasted tomatoes filled with fresh goat cheese flavoured with white truffle oil and chive, seasonal green leaves

Veal and pork terrine

Layered veal and pork terrine flavoured with green olive, Port and Armagnac, grated horseradish condiment

MAIN

Rabbit thigh "Provençale"

Slowly cooked boneless rabbit thigh, sun dried tomato, black olive, garlic, herby mash

Mackerel

Roast fillet of mackerel, pan fried potatoes and spring onion salad, red onion cream

Tagliatelle

Fresh tagliatelle, black olive, baby tomatoes, feta cheese, coriander, pine kernel, olive oil and balsamic dressing

Seabass

Grilled fillet of seabass, bourbon vanilla white wine and shallot sauce, vitelotte potatoes

calf liver

Pan fried Dutch calf liver, onion and raspberry sauce, mash potatoes

DESSERT

Cherry clafoutis

Roasted soft cherry covered with a thick flan batter flavoured with kirsch, prune liquor sorbet

Chocolate Tropezienne

Chocolate cream filled brioche with grapefruit, pearl sugar

Yogurt, violette and figures sphere

Goat milk yogurt espuma, confit of figs honey and violets, swiss meringue, on a daquoise base, fig sorbet

Fresh strawberry tart

Fresh strawberry, pistachio cream on a Breton shortcrust pastry, strawberry and basil sorbet

Verrine

Layers of coconut and chia seed pudding, oat and hazelnut crumble, fresh fruit medley all served in a glass