



Specials Menu

Salad of Confit Pork Cheek, Black Pudding, Smoked Duck with a Cider Vinegar Dressing
£8.00

Pan Fried Scallops on a Armoricaïne (shellfish) Sauce Served with Braised Fennel and a
Homemade Black Olives Tapenade on Crostini
£9.50

Home Smoked Salmon Served with an Avocado and Crab meat
£9.00

Home Smoked Barbary Duck with Fresh Figs, Beetroot and Roasted Walnuts Drizzle of
Walnut and Mushroom Flavoured Olive Oil
£8.00

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Confit of Duck Served with Sauté Potatoes and Mushrooms in Duck Fat, Glazed Turnips and
Chantenay Carrots and a Thyme & Honey Jus
£18.00

Rack of Lamb with a Herb Crust, Served with Dauphinoise Potatoes, Green Beans and a
Rosemary Jus
£19.50

Nicoise Salad Served with Fresh Pan Fried Tuna Loin (French Beans, Olives, Egg, Anchovies,
Tomato, Lettuce, Onion & Potato)
£18.00

Grilled Seabass on Aubergine Caviar, with Roast Beetroot, Braised Fennel, Artichoke Served
with Pistou and a Red Pepper Coulis
£18.00

Prime Local Beef and Olive Stew with Dauphinoise Potatoes, Root Vegetables and Greens
£15.00

Grilled Mackerel on a warm Potato and Crème Fraiche Salad Served with Roast Beetroot and
a Side Salad
£13.50

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Deserts assortment

Fresh Local Raspberries and Vanilla Cream Mille-Feuille, Homemade Espelette Chili Dark
Chocolate Mousse and an Iced Lime, Mint & Vanilla Granite
£7.00

Caramelised Apples Flambéed with Calvados in Filo Pastry Served with a Crème Brulee
Topped with a Crab Apple and Iced cider Parfait
£8.00