

STARTERS

SOUPE DU JOUR <i>Homemade soup of the day</i>	£4.10
ESCARGOTS DE BOURGOGNE <i>Large snails cooked in garlic butter</i>	12@ £8.75 6@4.60
MOULES MARINIÈRES <i>Fresh mussels steamed in white wine, garlic and cream</i>	£6.25
PANIER DE CHAMPIGNONS* <i>Filo pastry basket filled with creamed garlic mushrooms</i>	£5.00
SALADE DE POIRE AU STILTON* <i>A pear, stilton and walnut salad with a cider vinaigrette</i>	£5.20
TERRINE MAISON <i>A homemade pork, duck and bacon terrine served with homemade chutney</i>	£5.20
CRÊPE D'EGLEFIN GRATINÉE <i>Smoked haddock in a light cream sauce with a hint of nutmeg, wrapped in a pancake, topped with gruyère cheese and grilled</i>	£5.40
CHÈVRE GRILLÉ* <i>Grilled goat cheese on a bed of lettuce served with a redcurrant sauce</i>	£5.20
RILLETTE DE SAUMON <i>A pâté of fresh and smoked salmon served with brown toast</i>	£5.80
PAMPLEMOUSSE GRILLÉ* <i>Grilled grapefruit with brown sugar, dark rum and cinnamon</i>	£4.65

Mixed salad ~ £3.10

Garlic bread ~ £2.10

* Suitable for vegetarians

MAIN COURSES

POULET Á LA CRÈME <i>A breast of chicken with smoked bacon, garlic, white wine and cream</i>	£12.15
ECHINE DE PORC <i>Loin of pork with an apple and rosemary sauce</i>	£12.90
RAGOUT DE GIBIER <i>Mixed game of pigeon, venison, pheasant and rabbit, casseroled with onions, mushrooms, tomatoes and red wine, served with dumplings</i>	£13.25
MAGRET DE CANARD <i>Breast of duck with a redcurrant and red wine sauce</i>	£14.50
HANCHE DE CHEVREUIL <i>Venison steak cooked with peppercorns, red wine and brandy, finished with cream</i>	£14.50
FILET D'AGNEAU <i>Loin of lamb with apple and mint sauce</i>	£14.75
STEAK MARCHAND DE VIN <i>Ribeye steak cooked with shallots, red wine and cream</i>	£14.95
POISSON DU JOUR <i>Fish of the day</i>	£13.95
CRÊPES AUX CHAMPIGNONS GRATINÉES* <i>Pancakes filled with garlic mushrooms, topped with cheese and grilled</i>	£10.15
GNOCCHI ROMAINE* <i>Baked semolina gnocchi with parmesan cheese served with a tomato and pepper sauce</i>	£10.15
COURGETTE AU FOUR* <i>A courgette, onion, tomato and mozzarella cheese bake, topped with cheddar cheese</i>	£10.15

All main courses are served with a selection of fresh vegetables

SWEETS

CRÊPES NORMANDE <i>Pancakes filled with apples cooked in honey and Calvados</i>
MERINGUE AUX ABRICOTS <i>Apricots in Amoretto cream, sandwiched in thin layers of meringue</i>
'POUDING' AU CHOCOLAT <i>Steamed chocolate pudding served with a chocolate fudge sauce</i>
CRÈME CARAMEL <i>Baked egg custard with a caramel sauce</i>
POIRE BELLE HÉLÈNE <i>Poached pear served with vanilla ice cream topped with hot chocolate sauce</i>
CRÈME DE CERISES <i>Dark cherries, laced in Kirsch, topped with a white wine and cream syllabub</i>
'CRUMBLE' DU JOUR <i>Homemade crumble of the day served with cream, ice cream or custard</i>
ALL OUR SWEETS ARE HOMEMADE £4.90
ADDITIONAL SCOOP OF ICE CREAM WITH YOUR DESSERT £1.00
CHOIX DE GLACES ET SORBETS £4.60 <i>Selection of ice cream and sorbets</i>
ASSIETTE DE FROMAGE £5.50 <i>Plated cheeses with biscuits and bread</i>
TRY A GLASS OF DESSERT WINE
Muscat de Beaune de Venise Glass £3.00 <i>Rich, sweet and elegant</i> Half bte £12.95
Pineau des Charentes Glass £3.25
TEA COFFEE
English, Earl Grey £1.50 Regular £1.60
Selection of herbal £1.50 Cappuccino £1.70
Espresso £1.70
Caffé Latté £1.80
Hot chocolate £1.60
Liqueur Coffee from £4.10 Floater £1.80

Open Tuesday to Saturday from 7pm until 10pm (last orders)

This menu is not available for parties over 12. A function menu is available for parties, birthdays, anniversaries, and weddings, etc.