

6 0 D A Y S O F S U M M E R

BAKED RAINBOW TROUT, TOMATO & COURGETTE TART, DAISAMIC GLAZE

BUTTER LEAF SALAD, avocado, radish, mustard cress, sweet herb dressing

PISTOU SOUP, peas, beans, radish, vegetable & herb broth

SALADE NIÇOISE

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SPAGHETTI PROVENÇALE, wild mushrooms, silver skin onion, courgettes, olive & parmesan crouton

CHICKEN BREAST PAILLARD, red onion, domestica rocket, sauce verte

PAN FRIED SALMON, confit fennel, new potatoes, mussels, bouillabaisse sauce

GRILLED PLAICE, Heritage tomatoes, watercress, caramelised onion & Herbs de Provence vinaigrette

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PINEAPPLE CHEESECAKE, coconut & lime sorbet, pineapple carpaccio

CHILLED MELON SOUP & SORBET, vodka jelly, coriander oil

WILD STRAWBERRY & BASIL CRÈME BRÛLÉE

SORBETS MAISON

SIDE ORDERS

Pommes Frites £3.50, Pommes Purée £3.50, Vichy Carrots £3.50, Braised red cabbage £4.50, Buttered broccoli £4.00, Salade verte £3.00

Two courses £15.00 Three courses £20.00

Includes a glass of Jean Paul Cuvée red or white wine (125ml)





A discretionary 12.5% service charge will be added to the bill All prices are inclusive of VAT @ 20% Please ask your server if you need further clarification for any allergies.