





## **S**peciaux



## Available 12th-16th June

Camembert Breton Fondant £10 per person (min 2 people)
Asperges Anglaises à la Sauce Gribiche £15.50 new season english asparagus with white wine, tarragon & tomato sauce
Hachis Parmentier £27.50 slow-braised shoulder-of-lamb pie with creamed mash
Grilled Native Half-Lobster £32.50 with samphire, garlic butter and french fries
Fraises Anglaises et Gelée de Framboise £8.75 english strawberries and raspberry jelly
Cocktails
L'Americain Spritz £12.75  lillet blanc, suze, crémant de loire, pink grapefruit soda
Chrysanthemum £12.75  dry vermouth, benedictine, absinthe
Old Pal
Remember the Maine £13.75
high west double rye whiskey, cocchi di torino, cherry heering liqueur, absinthe
high west double rye whiskey, cocchi di torino, cherry heering liqueur, absinthe  Parisian Sour £13.75  berneroy calvados, grand marnier, chambord, port, lemon juice, sugar syrup

A cover charge of 0.75 will be applied in the Brasserie. A discretionary 15% Service Charge will be added to your bill. All gratuities are managed independently. Please inform your server if you have any food allergies or special dietary needs. Gluten free menu available.