

GROUP DINING MENU

3 courses for 37.00

PRE ENTRÉE

ADD BAGUETTE V (VE WITHOUT BUTTER)

With Netherend Farm salted butter 5.65

ADD BAGUETTE ET TREMPETTES V

Saffron rouille, olive oil & balsamic reduction, black olive tapenade 6.95

ENTRÉE

SOUFFLÉ AU FROMAGE V

Twice baked soufflé, Coastal Cheddar sauce

TERRINE DE BETTERAVE VE

Beetroot terrine, horseradish sorbet

PÂTÉ DE CAMPAGNE

Pork terrine, grain mustard mayonnaise, cornichons, garlic crouton

SOUPE À L'OIGNON GRATINÉE

French onion soup

PLAT

GIGOLETTE DE POULET

Chicken leg, mushroom stuffing, truffled celeriac mash, wild mushrooms, jus gras

CASSOULET AU CANARD

Duck leg cassoulet, chorizo

PARMENTIER DE LÉGUMES VE

Bean & chilli pie, mixed leaf salad

TRUITE POÊLÉE, SAUCE BEURRE BLANC

Pan-fried trout smoked butter sauce, trout caviar, samphire, spring onion potatoes

BOEUF BOURGUIGNON

Slow-cooked beef, red wine sauce, smooth mash, grelot onions, lardons & mushrooms

DESSERTS

CRÈME BRÛLÉE V

Creamy vanilla custard, caramelised sugar topping

CHOCOLAT PRALINÉ FEUILLETINE V

Layered chocolate sponge, mousse, praline, chocolate glaze, Griottine cherries

ÎLE FLOTTANTE

Poached meringe, Kirsch crème anglaise, glazed almonds & pistachio

SELECTION DE GLACES V | VE WITHOUT BISCUIT

Jude's ice cream and sorbets, three scoops & biscuit.

Ice cream: vanilla, chocolate, strawberry

Sorbet: raspberry, mango, lemon

ADD SELECTION DE FROMAGES

Fourme d'Ambert, Westcombe Red Cheddar, Cotswold Brie,

Oglesfield, Croix Occitan served with crackers & accompaniments 13.95

MENU
BLANC
group dining



V Vegetarian VE Vegan | For allergen
and nutritional information please
scan QR code