

Thursday 30th July

Provence

£35 Per person | Three courses | Two wine pairings

Starter

Salade Niçoise

Crisp mixed salad leaves dressed in a homemade vinaigrette with tuna, new potatoes, black olives, green beans, hard boiled egg & vine ripened tomatoes

Paired with Les Papillions Bleus organic rosé

Main

Loup de Mer Rôti à la Provençale

Roasted Mediterranean sea bass in a light tomato sauce with olives, capers, fennel, garlic & fresh herbs. Served with Saffron potatoes

Paired with Les Papillions Bleus organic Vermentino

Dessert

Tarte fine aux pommes

Crisp puff pastry with thinly sliced apples, finished with an apricot glaze & served with vanilla ice cream