

# SEPTEMBER LUNCH AND EARLY EVENING MENU

MONDAY TO FRIDAY 12 NOON TO 7 PM

TWO COURSES 11,50 / THREE COURSES 13,50

## STARTERS

### CAULIFLOWER SOUP

CAULIFLOWER, POTATO AND LEEK SOUP WITH  
CREAM AND CHIVES

### WHITEBAIT

CRISPY WHITEBAIT WITH TARTARE SAUCE AND LEMON

### MUSHROOM BRIOCHE

TOASTED BRIOCHE WITH WILD MUSHROOM SAUCE

### PORK RILLETTES

PORK RILLETTES WITH SOURDOUGH BREAD  
AND CORNICHONS

### BACON AND EGG SALAD

BABY GEM SALAD WITH BACON LARDONS, WALNUTS,  
EGG, TOMATO AND A MUSTARD DRESSING

## MAINS

### HADDOCK

PAN ROASTED HADDOCK WITH PEA PURÉE,  
PEA SPROUTS AND BACON LARDONS

### CHICKEN AND COUSCOUS

BRAISED PIQUANT CHICKEN LEG WITH COUSCOUS,  
BLACK OLIVES AND PRESERVED LEMON

### HACHIS PARMENTIER

TRADITIONAL FRENCH 'COTTAGE PIE' TOPPED WITH  
POTATO PURÉE AND TOASTED BREADCRUMBS  
WITH BRAISED MINTED PEAS, BABY  
GEM LETTUCE AND ONIONS

### BUTTERNUT SQUASH RISOTTO

BUTTERNUT SQUASH AND BABY SPINACH RISOTTO  
WITH SAGE AND PARMESAN

### STEAK FRITES (2,00 SUPPLEMENT)

CHARGRILLED THINLY BEATEN OUT MINUTE STEAK  
SERVED PINK WITH FRITES AND GARLIC BUTTER

## SIDES

FRITES 2,95

GREEN SALAD 2,95

CREAMED SPINACH 3,95

TOMATO SALAD 3,25  
*with basil and shallots*

FINGER CARROTS 2,95  
*glazed with parsley*

FRENCH BEANS 3,25

GRATIN POTATO 3,25

BRAISED MINTED PEAS 3,25

## DESSERTS

**DARK  
CHOCOLATE POT**  
WITH CRÈME FRAÎCHE

**ICED BERRIES**  
WITH WARM WHITE  
CHOCOLATE SAUCE

**ICE CREAMS  
AND SORBETS**

**CRÈME CARAMEL**  
TRADITIONAL SET VANILLA POD  
CUSTARD WITH DARK CARAMEL  
AND CREAM