

Starters

Soup of the Day £5.25

Warm Fig & Balsamic Goats Cheese Tart with Olive Salad £5.95 GF, V

Extra Large Crevettes served on a bed of Samphire with Spicy Green Chilli with Basil Dipping Sauce and Salt Water Pearls £6.25 GF, V

Wild Boar and Cognac Pate Served with Ciabatta Crostini & Ale Chutney £5.50

Mains

Corn feed French Trimmed Chicken Supreme with Fondant Potatoes, Heritage Carrots, Baby Leek, Toffee Parsnip Puree & Chicken & Chive Veloute £16.75 GF

8oz Rump Steak with Pomme Puree with Garlic Kale & Demi Glaze £18.95 GF

Herb Lamb Cutlets with Pomme Puree, Minted Garden Peas & Beetroot Gel with a Lamb and Mint Reduction £18.95 GF

Spiced Salmon Supreme Served with Vegetable & Rice Tagliatelle In a Hot Chill broth £13.95 GF, V

Grilled Sea Bass Filet on a Bed of Green Cut Beans & Cherry Tomatoes Salad with Capers & Olive Dressing £13.95 GF, V

Risotto Milanese Infused with Saffron & Pam Fried Wild Mushrooms of The Woods £13.95 GF, V

Desserts

Autumn Warmth: Tart Tatin £8.49

Authentic French Style Tart using fresh Apples Caramelised in butter and Sugar, topped with au all Butter Sweet Pastry and Served alongside Vanilla Ice Cream

Tart Au Citron £7.75

Pure Butter Pastry Case Filled with Zingy Lemon Curd and Finished with mango Pearls & Champagne Sorbet

4 Bites of Paris: Petite 4 £6.75

A Selections of Paris Inspired Petite 4 Sat on a Mango Caviar to add Touch of Warmth

Warm Chocolate £5.95

Warm Chocolate Cake with Fresh Berries & Strawberry Gel

Tea £2.25

Americano £2.25

Espresso £2.25

Double Espresso £3.25

Cappuccino £2.85

Late £2.85

Irish Coffee £6.85