

### **ROCK OYSTERS**

3@10 | 6@18

### TASTER PLATES

SALT & PEPPER SQUID 10.5

SHELL ON KING PRAWNS in garlic & herb butter 12

OLIVES & BREAD (VG)6.5

HOUMOUS & FLATBREAD (VG) 6.5

RED PEPPER DIP & FLATBREAD (VG) 6.5

MACKEREL PÂTÉ 10.5

MUSHROOM & CASHEW PÂTÉ (VG) 8

ARDENNES PÂTÉ 9.50

BAKED CAMEMBERT (V)9

PRAWNS & AVOCADO ON RYE BREAD 10.50

SUNDRIED TOMATO & BASIL BRUSCHETTA(VG) 9

ANCHOVY TOAST WITH SALSA VERDE 10.5

CHAMPAGNE MUSHROOMS (V) in a creamy roquefort & champagne sauce 10.50

A TRIO OF BLINIS with smoked salmon, cream cheese & caviar 9

### SIDES

french fries | green salad 6



Welcome to THE



# TASTING ROOMS

SOUP OF THE DAY 8 with crusty bread

PEAR WALDORF SALAD (V) with pear, walnuts & creamy blue cheese 13.50 with jambon 15

GOATS CHEESE, PISTACHIO & HONEY SALAD (V) 13.50

TUNA NIÇOISE SALAD 17.50 tuna, egg, black olives, potato & onion

CHICKEN CAESAR SALAD 17.50 chicken, crouton, anchovy & parmesan

BEEF BOURGIGNON 22 beef stew in red wine served with creamed potatoes

FISH PIE 18.50 with a puff pastry crust, creamed potatoes & petit pois

MIXED BEAN CASSOULET 16 with wild rice (VG) or creamed potatoes (V)

## **PLATTERS**

 $VEGAN({\rm VG}) \\ a \ selection \ of \ crudites, \ olives, \ hummous \ \delta \ flat \ bread \ 15.5$ 

FROMAGE (V) a selection of cheeses with bread & crackers brie, cheddar, goats & blue 18.5

CHARCUTERIE a selection of cured and cooked meats, bread & crackers 18.5

MIXED a selection of cured and cooked meats & cheeses 24.5

FISH
a selection of prawns, squid,
salmon & mackeral pâté served with bread & crackers 24.5



### **CREPES**

SMOKED SALMON & CREAM CHEESE 12.5

JAMBON & CHEESE 11

GARLIC MUSHROOM with cream cheese (v) 9.50

CHEESE & TOMATO & RED ONION (V) 9.50

CHOCOLATE & PEAR CREME (V) 8.5

**HAZELNUT CHOCOLATE 8** 

FRESH STRAWBERRIES & CREAM 8.5 with chocolate (v) 9

BANANA & CARAMEL (V)8

LEMON & SUGAR (V) 8

#### DESSERTS

AFFOGATO 9 with brandy, cointreau or amaretto 12.5

CHOCOLATE TART(V)8.50

TARTE AU CITRON (V) 8.50

CREME BRULEE (V) 8.50

CHOCOLATE POT (VG) 6

VANILLA CHEESECAKE WITH BERRY OR MANGO COULIS (VG) 8.50

CHAMPAGNE SORBET (VG) 8.50 (Ask for flavours)

SELECTION OF ICE CREAM 2.5 PER BOULE



Please ask for allergen information