



The MOONLIGHT NIGHT

*A spotlight evening with live music & fine food
with a complimentary drink on arrival...*

2 courses at £25 per head | 3 courses at £35 per head

À La Carte



STARTERS

pâté de campagne en croute

coquilles st. jaques

lobster bisque served with a gruyère crouton

coquilles st. champignons with braised king oyster mushrooms (v & vg)

baked fig, with honey & gorgonzola (vg)

roasted red pepper & cashew dip served with socca flatbread (v)



MAINS

plaice & thyme

roasted plaice with a thyme gremolata served with new potatoes & a white wine jus

coq au vin

served with creamed potatoes & petit pois

ratatouille (v)

pork blanquette

served with sautéed potatoes & green beans

smoked salmon linguine in a provençal tomato sauce

sweetcorn, spinach, feta & pea filo pastry tart (vg)



DESSERTS

tarte au citron

dark chocolate ganache with a coconut crème (v)

crème brûlée with a pomegranate coulis

chambord *or* st germaine sorbet (v)

tarte tatin



(v) = vegan, (vg) = vegetarian please pre-order & alert us to any dietary requirements at time of booking

