

SET MENU

Two course 29.95 per head • Three course 34.95 per head

CALAMARI

With paprika mayonnaise

BRUSCHETTA **V VG**

Ciabatta bread with fresh tomato, olive oil, garlic and basil

SPRING ROLLS **V**

With sweet chilli sauce

DEEP FRIED CAMEMBERT

With red currant jelly

.....

DUCK CONFIT **GF**

Confit of duck, potato dauphinoise, pan fried spinach, orange sauce

MEDITERRANEAN SEA BASS **GF**

Sea bass fillets, rosemary roasted potatoes, cucumber and pepper salad, balsamic glaze, fresh lemon

BŒUF BOURGUIGNON **GF**

Traditional casserole of beef braised in red wine with bacon, baby onions and mushrooms, served with rice or mashed potatoes

LE CURRY **V GF VG**

Spicy roasted sweet potato, cauliflower, spinach, celery, chickpea curry served with rice and pitta bread

.....

APPLE LATTICE **V**

Apple lattice with sultanas and a hint of cinnamon, served warm with ice cream

CRÈME BRÛLÉE **V GF**

Traditional French dessert topped with caramelised sugar

CHOCOLATE TORTE **V GF VG**

Tart with Belgian chocolate, coconut and mixed nuts served with lemon sorbet

CHOCOLATE FONDANT **V**

Warm chocolate sponge with a melted chocolate centre served with vanilla ice cream

.....

V SUITABLE FOR VEGETARIANS **VG** SUITABLE FOR VEGANS **GF** GLUTEN FREE