

EASTER MENU

Three courses £48 - including tea & coffee

STARTER

SALADE D'ENDIVES

Blue cheese, endives, walnut, mustard dressing

TERRINE DE LAPIN PRINTANIERE

Rabbit terrine with spring vegetables

LA SOUPE AUX POIS

Creamy pea soup, crispy bacon, fresh pea shoots

MAIN COURSE

AGNEAU FARCI

Whole lamb stuffed with roasted peppers Rosemary potatoes, green beans

TRUITE GRENOBLOISE

roasted sea trout, cauliflower Grenobloise sauce & croutons

COQ AU VIN

red wine braised chicken legs, lardons mushroom fricassee & pearl onions

DESSERT

Choice of a dessert from our A la carte menu

LE FROMAGE DU JOUR

£3 supplement / £8 as an extra course

if you have any dietary requirements, we have detailed allergen information on all main items. kindly note that our dishes are not produced in an entirely allergen free environment.

DESSERTS

SOUFFLÉ DU JOUR

Chef's creation

GATEAU BASQUE

Custard cake with brandied cherries

ORANGE SANGUINE

Blood orange cheescake with pistachio ice cream

TARTE AUX MYRTILLES

Blueberry tart, Kirsh, buttermilk ice cream

MANDARIN & CHOCOLATE

Mandarin and chocolate mousse, mandarin compote creme fraiche foam and mandarin sorbet

STICKY TOFFEE PUDDING

Vanilla ice cream, salted caramel sauce

FRESHLY BAKED MADELEINES

ASSORTIMENT DE MACARONS

CAFÉ GOURMAND

GLACES ET SORBETS

3 PER SCOOP

Glaces - vanilla, coffee, chocolat, hazelnut Sorbets - mandarin, blackberry, coconut, banana passion fruit

LE CHARIOT DE FROMAGES

selection of 3 / 5 cheeses – 9 / 15 We are proud to offer an extensive collection of artisan cheeses supplied by La Fromagerie.

PASTRY CHEF - ALEXIS GORCZEWSKI

All prices include vat and are subject to a discretionary service charge of 12.5% if you have any dietary requirements, we have detailed allergen information on all dishes & drinks. kindly note that our dishes are not produced in an entirely allergen free environment