



Weekend Set Lunch Menu

£27 Two Courses

£33 Three Courses

Soupe du jour
Soup of the day (V)

Ou

Gambas Poêlées, Purée d'Avocat et Chorizo Croustillant, Vinaigrette Balsamique
Pan Fried Tiger Prawns served with Avocado Puree and crispy Chorizo, Balsamic Dressing

Ou

Fromage de Chèvre et Poires en Bruschetta, Salade Mixte à la Vinaigrette d'Abricot
Goat Cheese & Pears Bruschetta served with Mix Salad and Apricot Dressing (V)

Ou

Salade d'Asperges, Jambon de Parme, Vinaigrette
Parma Ham and Asparagus Salad with French Dressing

Ou

Canard Croustillant, Salade de Figs, Vinaigrette au Miel
Crispy Duck served with a Fig Salad and a Honey Dressing

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Contre-Filet 250g
Sirloin of beef

Ou

Daurade Grillée, Citron et Feuille de Laurier
Grilled Sea Bream with Lemon and Bay Leaves

Ou

Risotto aux Petit Pois et Brocolis
Pea and Baby Broccoli Risotto (V)

Ou

Bavette Poêlée, Purée de Pomme de Terre, Sauce à l'Échalote
Pan Fried Bavette Served with Mash Potatoes and Shallots sauce

Served with Homecut chips and Pan fried green beans with shallots

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Dessert to be chosen from the A la Carte menu

A discretionary service charge of 12.5% will be added to your final bill.

Please note our beef is a product of Simmental in the north of France and our chicken and lamb comes from the south-west of France. Some of our dishes may contain traces of nut



SNACKS

CROQUE-MONSIEUR £6 / MADAME £6.50

CONTRE-FILET SANDWICH £11

TUNA CLUB SANDWICH £6

CHICKEN CLUB SANDWICH £6

TARTINES £8

(Served with Green Salad & Lavender Dressing)

Tomato, Mozzarella & Pesto

Crème Fraiche with Smoked Salmon & Dill

LA PLANCHE £16

A Selection of Cheeses, Charcuterie, Foie Gras & Warmed Brioche

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