

# *Prix Fixe Menu*

**1 COURSE £10.95 2 COURSES £14.95 3 COURSES £18.95**

## *Petits Plats*

FRENCH CURED SAUSAGE WITH CHOUROUTE £6.95  
PROVENÇAL OLIVES WITH AGED BALSAMIC (VG) (GFO) £4.95  
ARTISAN BREAD SELECTION (V) (VGO) £3.95  
AVOCADO AND BEETROOT HOUMOUS WITH CRUDITÉS AND FLAT BREAD (VG) (GFO) £3.95

## *Entrées*

SOUPE DU JOUR (GFO)  
WILD MUSHROOM RISOTTO BEIGNETS WITH TARRAGON BEURRE BLANC (VG)  
GOAT'S CHEESE MOUSSE WITH CRUSHED WALNUTS, PICKLED BEETROOT AND AGED BALSAMIC VINEGAR (V) (GF)  
HAM HOCK TERRINE WITH WHOLEGRAIN MUSTARD MAYONNAISE, PICKLED CARROT AND SOURDOUGH (GFO)  
PETIT PARIS SALAD WITH CHICKEN, BACON, MUSHROOMS AND A RED WINE VINAIGRETTE (GF)  
CLASSIC MOULES MARINIÈRE WITH WHITE WINE, SHALLOTS, PARSLEY, GARLIC AND CREAM (GF) (+£1.95 EXTRA)  
ESCARGOTS EN CROUTE - LAND SNAILS WITH GARLIC, PARSLEY BUTTER IN PUFF PASTRY (GFO) (+£1.95 EXTRA)  
SMOKED MACKEREL ESCABECHE WITH TARTARE SAUCE (GF) (+£1.95 EXTRA)

## *Le Plat Principal*

CONFIT DUCK LEG WITH AROMATIC RED CABBAGE, POMME SAUTÉ, CARAMELISED APPLES AND A PORT JUS (GF)  
BAKED HARISSA AUBERGINE WITH SLOW COOKED SUN BLUSHED TOMATOES AND RATATOUILLE (VG) (GF)  
CELERIAC AND TRUFFLE GRATIN WITH CONFIT GARLIC, PARSNIP CRISPS AND GRAIN MUSTARD À LA CRÈME (V) (GF)  
LAMB SHOULDER SERVED A WITH FRICASSEE OF PEAS, KALE AND ASPARAGUS,  
MINTED MASH AND A LAMB JUS (GFO) (+£2.95 EXTRA)  
SLOW BRAISED PORK RIBEYE WITH HARICOT BEANS AND A TOMATO AND CHORIZO CASSOULET (GFO) (+£3.95 EXTRA)  
PAN-FRIED SEA BASS WITH COURGETTE AND PRAWN LINGUINE, WITH A WHITE WINE VELOUTÉ (+£3.95 EXTRA)  
WHOLE BABY PLAICE WITH CRAB BRANDADE, LEEKS À LA CRÈME AND CAPER BUTTER (GFO) (+£4.50 EXTRA)  
TAGLIATELLE "JEAN LOUIS 25TH ANNIVERSARY CLASSIC" - FRESH PASTA WITH BACON,  
MUSHROOMS, FRESH BASIL AND CREAM, TOPPED WITH MOZZARELLA (VO) (VGO)  
LASAGNE AL FORNO - CLASSIC BEEF LASAGNE WITH FRESH TOMATO AND BASIL CONCASSE,  
SERVED WITH PARMESAN GARLIC BREAD  
CHARGRILLED MINUTE STEAK WITH SALAD AND FRENCH FRIES ADD PEPPER SAUCE FOR £1.95

PLEASE CLEARLY ADVISE YOUR SERVER IF YOU HAVE SPECIAL DIETARY REQUIREMENTS. WE HANDLE ALL ALLERGENS INCLUDING NUTS, NUT OILS AND DERIVATIVES AND GLUTEN IN OUR KITCHEN AND CANNOT GUARANTEE OUR DISHES ARE ALLERGEN FREE

# Prix Fixe Menu

## Steaks

ALL OF OUR STEAKS ARE LOCALLY SOURCED, 28 DAY DRY AGED AND SERVED WITH FRENCH FRIES

RUMP 8OZ (+£4.95 EXTRA)

SIRLOIN 8OZ (+£6.95 EXTRA)

8OZ FILLET WRAPPED IN SMOKED BACON AND TOPPED WITH STILTON (+£10.95 XTRA)

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CHOOSE A SAUCE WITH YOUR PRIME CUT STEAK (ALL GF)

PEPPER ~ RED WINE ~ STILTON ~ GARLIC MUSHROOM

## Accompagnements

All £3.95

LYONNAISE SALAD - CRISP LETTUCE, BACON AND A SOFT BOILED EGG (V) (GFO)

SAUTÉED POTATOES WITH SHALLOTS AND MUSHROOMS (V) (GF)

SELECTION OF VEGETABLES WITH HONEY AND THYME (V) (GF)

GARLIC BREAD WITH PARMESAN

GARLIC MUSHROOMS WITH PARSLEY BUTTER (V) (GF)

FRENCH FRIES

## Desserts

DARK CHOCOLATE AND VANILLA SUNDAE WITH TOASTED ALMONDS (V) (GF)

CHOCOLATE MOUSSE WITH WILD BERRY COMPOTE (V)

CUSTARD TART WITH MERINGUE AND FRESH RASPBERRIES (V) (+£1.00 EXTRA)

PROFITEROLES WITH SALTED CARAMEL ICE CREAM, FUDGE PIECES AND TOFFEE SAUCE (V) (+£1.00 EXTRA)

VEGAN CRÈME BRÛLÉE WITH ORANGE AND CARDAMOM (VG) (GFO)

CHOCOLATE AND ORANGE BROWNIE WITH PRALINE

FRENCH CHEESE SELECTION WITH HOMEMADE CHUTNEY AND BISCUITS (V) (GFO) (+£1.50 EXTRA)

(V) - VEGETARIAN | (VO) - VEGETARIAN OPTION | (VG) - VEGAN | (VGO) - VEGAN OPTION | (GF) - GLUTEN FREE  
(GFO) - GLUTEN FREE OPTION