

MENU PRIX FIXE

STARTERS

TARTARE DE BOEUF

Finely chopped steak served with caperberries, gherkins, shallots home-made ketchup and mustard, Burford Brown egg yolk

SOUPE À L'OIGNON

A real classic soup, onions braised in beef stock finished with crisp croutons and Emmental

TARTE PROVENÇALE

Flaky pastry topped with courgette, aubergine, tomatoes and sun blush tomato pesto

MAINS

BOEUF BOURGUIGNON

Slow cooked, rich beef stew with chestnut mushrooms, pancetta and button onions

BOUILLABAISSÉ

Our take on a traditional Provençal fish stew including red mullet, monkfish, bream and king prawn

CRÊPES AUX CHAMPIGNONS ET ESTRAGON

Baked crêpes filled with seasonal mushrooms glazed under a béarnaise sauce and herb salad

DESSERT

PROFITEROLES

Choux pastry filled with vanilla ice cream topped with chocolate sauce

APPLE TARTE TATIN AU FROID, CRÈME NORMANDE

Fresh apple tart made daily served chilled with crème Normande

CHEESE SELECTION

A selection of three British and French cheeses with biscuits and chutney