

En suite,

*Le filet de carrelet, riz de Camargue aux fruits de mer
Plaice filet with red Camargue rice, mussels and squid*

*Le potiron farci, epinards a la creme (V)
Baked butternut squash with creamed spinach*

*La souris d'agneau braisée, dauphinois de légumes racines
Braised lamb shank with gratin of baked roots vegetables*

*La daube de bœuf provençale, gratin de macaroni
Slow cooked shin of beef with tomato, olives and pasta gratin*

*Le travers de porc aux navet rôtis au miel, purée de lentilles
Confit pork belly, roasted baby turnip and lentil mash .*

*Le magret de canard persillade de salsifis et pommes de terre
Roast duck breast with sautéed salsify and potatoes flavoured with
parsley and garlic (£8.50 supplement)*

*Le Cassoulet comme à Castelnaudary
The legendary dish; pork, lamb, duck confit, Toulouse sausage
and lingot beans served with a crispy walnut salad. . . a must*

La selection de fromages de nos terroirs

Selected French cheeses (£4.00 supplement)

We recommend you pre-order your Cheese to enjoy them at room temperature

*Please let us know of any allergies you may be suffering from
A discretionary 10% service charge will be added to your bill*