

En suite,

*Le poisson du jour en bourride méditerranéenne
Fish of the day with mussels and oysters in a tomato
and aioli sauce*

*Le potiron rôti farci de lentilles et épinards à la crème (V)
Baked butternut squash with lentils and creamed spinach*

*La daube de bœuf provençale, gratin de macaroni
Slow cooked shin of beef in red wine sauce with tomatoes, olives
And macaroni pasta gratin*

*Le travers de porc aux navets rôtis au miel, purée de lentilles
Confit pork belly roasted turnip with honey, green lentils mash*

*Le magret de canard persillade de salsifis et pommes de terre
Roast duck breast with salsify and sautéed potatoes*

*Le médaillon de chevreuil au airelles et noix au vinaigre
Filet of venison with parsnip puree, pickled walnuts
and cranberry sauce (£3.30 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*