

Menu

Sunday 5th May

STARTERS

SOUPE DE POISSON, ROUILLE, CROUTON & GRUYERE

STEAK TARTARE, TOASTED BAGUETTE

**HERITAGE BEETROOT AND GOATS' CHEESE SALAD,
WALNUT VINAIGRETTE**

MAINS

**FILLET OF SEA BREAM, ASPARAGUS AND WILD GARLIC
PESTO**

**ROAST CORNFED CHICKEN BREAST, HERB STUFFING,
ROAST POTATOES, BUTTERED VEGETABLES, BREAD
SAUCE**

**SPICED AUBERGINE, SMOKED TOMATO, BLACK OLIVE &
CORIANDER**

DESSERTS

APPLE TART TATIN, CREME FRAICHE

PETIT POT AU CHOCOLAT

FARMHOUSE CHEESE & CHUTNEY