

## TABLE D'HOTE MENU

Lunch: 2 Courses £12 / 3 Courses £16

Dinner: 2 Courses £14 / 3 Courses £18

Served: Mon-Sat 12 noon - 2.30 pm

Mon-Thu 6-9.30pm Fri-Sat 6-6.45pm

### STARTERS

*Soup of the day*

*Tartlette with leek & mushroom fricassee*

*creamy white wine & garlic sauce / Emmental glaze*

*Smoked chicken, apple & pumpkin seed salad*

*croutons / Roquefort dressing*

*Tempura fried whitebait*

*Aioli / lemon*

### MAIN COURSES

*Chicken breast Milanese \**

*pan-fried in crumb crust / tomato, garlic, red wine & rosemary sauce*

*Grilled minute steak Chasseur\**

*mushroom, shallot, lardons & red wine sauce*

*Fontina, ham & spinach crespolini*

*stuffed crepes cooked with tomato sauce & cheese glaze*

*Grilled fillet of salmon*

*lemon, thyme, capers & pink peppercorn veloute / braised rice*

*Vegetarian dish of the day*

*(frequently changing, also Chef will be able to offer alternatives to suit your taste)*

*\*served with Chef's selection of vegetables and potatoes, otherwise served as described*

### Desserts

*Choose from our selection of homemade desserts or cheese*

*for parties of 6 or more a discretionary 12% gratuity will be added to your bill*

*Please inform us of any allergies or special dietary requirements*

*All our dishes are cooked in our kitchen, where nuts, gluten & other allergens are present, therefore we cannot guarantee that the food is completely free from their traces.*