



MENU

STARTERS

COUNTRY PÂTÉ

Pickles, Dressed Leaves, Piccalilli Mayonnaise

MOULES MARINIÈRES

Mussels, Shallot, Garlic, Butter, Wine

POIREAUX VINAIGRETTE

Classic Leeks with Vinaigrette

COQUILLE SAINT JACQUES

Served in the shell in a creamy sauce with Panko and Lobster Oil

MAIN COURSE

CASSOULET DE TOULOUSE

Classic Cassoulet with Confit Duck, Smoked Lardons, Garlic Sausage, Belly Pork and Beans

PAVE AU SALMON

Filet of Salmon with Tomato and Tarragon Beurre Blanc, Fricassée of Summer Vegetables

TOMATO AND GARLIC CONFIT TARTE TATIN

Burrata Cheese and Basil Mayonnaise

DESSERTS

CHERRY CLAFOUTIS

Clotted Cream Ice Cream

TARTE AU CITRON

Raspberry Sorbet

PORTUGUESE CUSTARD TART

Raspberry Sorbet

CHEESE

AVAILABLE AS AN ADDITIONAL COURSE

A Trio Of Cheese, Brioche, Honeycomb, Fig