

EASTER MENU

2 courses £16.95

3 courses £19.95

Bottle house wine £16.95 Bottle Prosecco £19.95

ENTRÉES

Champignons du Chef (v)

Creamy garlic mushrooms topped with melted cheese

Soupe du Jour

Freshly made Soup of the day

Chef speciality Moules Marinière

Freshly steamed mussels with shallots, celery, garlic, white wine and a touch of cream

Cocktail de Crevettes

Classic prawn cocktail with Marie Rose sauce

Pate de Foie de Volaille

Homemade chicken liver pate with onion chutney and toasted ciabatta

Boulettes de Viande

Homemade meatballs topped with melted mozzarella

PLATS PRINCIPAUX

Saumon du Chef

Salmon fillet with spinach and white wine sauce. Served with vegetables and potatoes of the day

Steak et Frites (£5 supplement)

9oz Rump steak, homemade chips and pepper sauce

Poison et Frites

Battered haddock homemade chips and peas

Végétarienne

Spinach and ricotta tortellini with tomato and basil sauce

Poulet Jambon de Parme

Chicken wrapped in Parma ham with mushroom, parsley and white wine

Côtelettes D'agneau (£3.50 supplement)

Chargrilled Lamb chops with French beans homemade gravy and chips

Roti du Jour

Roast lamb, beef or turkey

Main courses served with vegetables and potatoes of the day

SEE BLACKBOARD FOR TODAY'S HOMEMADE DESSERTS ONLY £4.95

Food allergies and intolerance: before ordering please speak to our staff about your allergy requirements All our meals are freshly prepared. Please be aware there may be a longer wait during busy hours. Thank you.