

# MENU - 10<sup>TH</sup> January 2012

## SNACKS

Spiced Popcorn	1.5
Homemade Crisps	1.5
Bread & Olives	3
Saucisson Snack	1.75
Homemade Chips	3
Pickled onions and gherkins	1.5
Mixed nuts	1.5

## SPECIALS

Chicken Kiev, mixed greens and mustard sauce	13
Large spiced bread & butter pudding to share	10

## STARTERS

Soup of the day - served with fresh bread	5
Artisan charcuterie board - selection of home cured meats & pickles	8
Snails and mushrooms on toast	6
Raclette - cheese melted on potatoes served with saucisson and pickles	7
Smoked Trout Rillettes on toast, mixed leaf salad	5

## MAINS

Hake filet with mustard sauce and poached egg	14
Fish bouillabaisse with shellfish bisque and rouille sauce	16
Spicy lamb burger with lime creme fraiche and rustic chips	12
White bean and tomato cassoulet (V)	11
SLOW ROAST WHOLE CHICKEN with garlic, seasonal vegetables, potatoes, stuffing (Our chicken is slowly confit in its own juice in order to preserve all flavours, then roasted)	24.5 to share

## SIDES

Roast potato, rustic chips	3
Roast carrot and kale	3.5

## DESSERTS

Coffee mousse with cappuccino topping and nut crunch	5
Poire Belle Helene, poached pear, vanilla ice cream, hot chocolate sauce	5
Frozen berries with hot white chocolate sauce	5
Spiced bread and butter pudding	5
Homemade ice cream and sorbet	4.5
Cheese platter and homemade chutney	8.5

Please be advised a 12.5% service charge will be added to your bill,  
our service charge is fully redistributed to our staff.  
Please bring any special dietary requirements or allergies to the attention of our waiting staff.