



MENU À PRIX FIXE

Two-Course Lunch £17.95

Order any main meal, then add a starter or dessert.

STARTERS

SEASONAL VEGETABLE SOUP (VGO) £5.95

French baguette & butter

WHITEBAIT & AIOLI £7.50

Breaded whitebait & fresh lemon

TARTLET £7.95

Vegetarian filling of the week, chutney, rocket

BRUSCHETTA £7.25

Topping of the week

MAIN COURSE

LE BURGER £15.95

British beef, smoked cheese or blue cheese, bacon, Dijon mayo, slow-roasted tomato, onion confiture & pommes frites

50p from every burger sold goes to support the Trussell Trust supporting food banks locally

CHICKEN & BACON FRICASSÉE £15.95

Pan-fried chicken breast in a creamy mushroom, bacon & leek sauce, with fragrant rice

FISHCAKES £16.95

Haddock & spring onion, lemon mayo, pommes frites and salad

PROVENÇAL VEGETABLE LINGUINE (VG) £14.50

Roasted Mediterranean vegetables in a tomato and herb sauce

DESSERTS

NEW YORK CHEESECAKE £7.50

Berry compote & honeycomb

TARTE AU CITRON £7.50

Glazed lemon tart, crème fraîche & honey

CHOCOLATE BROWNIE (VG) £7.50

with vanilla ice cream

CARAMELISED APPLE TART (V) £7.95

Served with vanilla ice cream

ALLERGENS & DIETARY REQUIREMENTS

Please visit our website for a full allergen menu. Alternatively, ask a member of our team for assistance.

(V) = Vegetarian (VG) = Vegan (VGO)

(VGO) = dish will be amended to suit dietary requirements.

Most of our food is prepared to order and may contain allergens or ingredients not listed on the menu.

Due to the nature of the food production environment and ongoing changes within our supply chain, we can not guarantee our dishes are completely free from allergens. However, we always do our best to accommodate your needs.