



DINNER MARKET MENU

2 courses - £ 15

3 courses - £ 19.50

TOMATO AND ARTICHOKE QUICHE with quail egg
SOUP OF THE DAY (V)
SNAILS AND WILD MUSHROOMS on toast with garlic cream

TRADITIONAL CASSOULET with duck confit, Toulouse sausage and
pork belly
AUBERGINE MILLEFEUILLE, tomato ragout, parmesan + pesto (V)
FILET OF PLAICE PAPILLOTTE with mushroom and cream sauce

SELECTION OF ICE CREAM OR SORBET
PEACH MELBA - poached peach, vanilla ice cream, raspberry coulis
and whipped cream
ILE FLOTTANTE - soft poached meringue, vanilla custard, toffee
sauce, pralines

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