



Thursday 5th September

# Classique Soirée Français

A complimentary glass of French Wine



## Soupe aux oignons Français v

French onion soup with croutons and grated Gruyère

## Cocquilles St. Jacques

Classic gratin scallop dish with creamed potato and gruyère cheese

## Ratatouille avec levain v

Lush mixture of tender Provence vegetables and served with sourdough



## Coq au vin

Chicken casserole in Beaujolais with steamed potatoes

## Bouillabaise

Traditional Provençal fish stew originating from the port city of Marseille and served with garlic bread

## Champignon bourguignon vg

Mushroom bourguignon served with steamed potatoes



## Pomme tarte tatin v

The classic caramelised French apple tart cooked upside down and served with vanilla ice cream

## Crème brûlée v

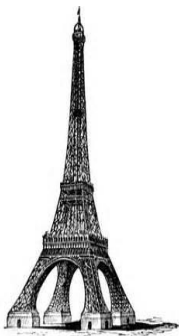
Needs no introduction

## Clafoutis aux cerises v

Cherry with 'stone in' baked flan

**Two Courses - £18.00**

**Three Courses - £20.00**



A £5 per person reservation fee will be required for all bookings for parties of 6 or more

A DISCRETIONARY 10% SERVICE CHARGE WILL BE APPLIED FOR PARTIES OF 6 OR MORE

PLEASE CONSULT ANY MEMBER OF STAFF IF YOU HAVE ANY CONCERN ABOUT **ALLERGENS**

g Gluten Free; v Vegetarian; vg Vegan

