



Dining in The Cellar

Rustic Dining

Please choose one starter, one main course and one pudding to create your special menu which will be served to all guests.

Starters

- Mussel & saffron soup** ~ aioli and croutons £ 7.50
- Cèp risotto** ~ sweetbreads and black pudding £ 9.50
- Foie gras "maison"** ~ haricot vert salad, muscat jelly £ 12.50
- Fillet of red mullet & squid** ~ parsley risotto, anchovy butter £ 12.00

Main

- Grilled veal chop** ~ roasted shallots, truffle mash potato, French beans, caper butter £ 24.50
- Grilled rib-eye steak** ~ roasted shallots, truffle mash potato, French beans, red wine £ 24.50
- Fillet of dorade** ~ aubergine and tomato provençale, braised Puy lentils, thyme buerre blanc £ 18.50
- Corn-fed chicken supreme** ~ savoy cabbage and bacon, braised white beans, sauce cassoulet £ 19.50
- Fillet of halibut** ~ olive crust, light stew of pickled mushrooms, artichoke and new potatoes £ 22.50
- Roasted magret duck "epice"** ~ fondant sweet potato, pak-choy, red wine and orange £ 21.50

Puddings £7.00

- Chocolate & hazelnut brioche bread and butter pudding**
- Rum baba** ~ berry compote, chantilly cream
- Bitter chocolate tart** ~ spearmint ice cream
- Mille-feuille of caramelised pear** ~ pain d'epice ice cream
- Cheeses** ~ supplement of £2.00pp

Cheeses £6.50

(as a fourth course)

Selection of fine cheeses ~ fruit bread and biscuits

Coffee and Teas £3.50

petit fours

Vegetarian or special dietary requirements can easily be arranged, with prior notice.
Smoked salmon canapés, cheese straws and olives £5.00 per person.