

# Menu

**Available Monday to Thursday 6pm - 9pm**

£19.95 per person

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## **Mousse de Fromage de Chevre, Betterave et Rhubarbe**

Lightly whipped Yorkshire Goats Cheese on a Hazelnut & Rye Sourdough Toast, marinated Beetroot & Rhubarb

## **Terrine du Jour**

Homemade Rillettes served with Pickled Vegetable

## **Salad de Boudin & Lard fume**

Warm salad of Black Pudding & Bacon finished with a Poached Egg

## **Moules Mariniere**

Mussels cooked with White Wine, Garlic, Shallots & Cream

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## **Confit de Canard au Cerise**

Confit of Duck Leg with a Port & Red Wine Sauce

## **Saucisse de Toulouse Puree Moutarde**

Grilled Toulouse Sausage, Whole Grain Mustard Mash, Red Wine Sauce

## **Tagliatelle aux Champignons**

Pan fried homemade Tagliatelle with Wild Mushrooms, Butternut Squash

## **Fricasse de Poulet a l'Ancienne**

Breast of Chicken cooked with White Wine, Garlic, Cream & Wild Mushrooms

## **Poisson du Jour**

Today's locally caught Fish

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## **Petit gateau au Chocolat**

Chocolate Brownie Ice Cream supplement £1.45

## **Tarte au Mirabelle, Creme Anglaise**

Mirabelle & almond tart

## **Fromage**

Brie & Yorkshire Blue

Additional Cheese £1.95

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