

~ Le menu prix fixe ~
2 courses £21 or 3 courses £25

To start

**Confit duck and corn-fed chicken Ballotine
with apricots and pea shoots**

2011 Lirac, Moulin des Chênes, France £7

Soupe de légumes du jour (V)

2012 Trinity Hill Sauvignon Blanc, Hawkes Bay, New Zealand £5

Scottish smoked salmon with roasted beetroot salad, lemon vinaigrette

2012 Picpoul de Pinet, Château de la Mirande, France £5



To Follow

Fillet of Cornish sea bass with Provencal vegetables, black olive tapenade

2010 Chardonnay, Château Los Boldos, Chile £6

**Roast Supreme of maize-fed chicken with spring vegetable risotto,
lemon and garlic**

2012 Trinity Hill Pinot Noir, Hawkes Bay, New Zealand £6

**Gnocchi Parisienne, fricassée of garden vegetables,
tomato and basil sauce**

2011 Vouvray, Domaine Champalou, France £7



After

Tart of yellow plums with Madagascar vanilla ice cream, red berry coulis

2010 Muscat de Rivesaltes, Domaine des Chênes, Roussillon France, £6

New season's rhubarb pannacotta

2010 Noble Viognier, Trinity Hill, Hawkes Bay, New Zealand £6

A choice of three cheeses from our Amazing Trolley (Supplement £5)

2008 Sandeman LBV £5

VAT is inclusive at current rate. A discretionary 12.5% service charge will be added to your bill