



FRENCH MENU

Welcome Drink: Department 11 Blanquet de Limoux Extra Brut

Traditional French Bread & Butter

Velouté DuBarry

Soft Boiled Egg, Olive Oil (V)

Dopff & Irion Pinot Blanc, Alsace @£8.75 per 175ml

Mackerel "à L'Escabèche"

Soubise Sauce, Baby Carrots

Sancerre Domaine Daulny, Loire @£8.75 per 175ml

Homemade White Pudding Sausage

Nut Sablé, Apples

Chants du Closeau Vermentino, Languedoc @£9 per 175ml

Herb Crusted Rack of Lamb

Pomme Dauphine, Green Beans, Aubergine Caviar, Béarnaise Sauce

Domaine A Paret Valvigneyre Syrah, Cotes du Rhone @£14.80 per 250ml

Seabass Meunière

Quinoa Pilaf, Samphire, Cockles, Coconut Emulsion, Sauce Américaine

Chablis Les Manants, Brocard, Burgundy @£16 per 250ml

"Jardinière de légumes"

Jerusalem Artichokes Cream, Savoury Sablé, Yogurt Vinaigrette (V)

Soleil des Alpes de Haute Provence Rose, Southern France @£12 per 250ml

Tarte Au Citron

Meringue, Lemon Confit (V)

De Bortoli Noble One Semillion @£8 per 75ml

Mont Blanc

Chantilly, Chestnut Ice Cream (V)

Chatuae Dois-Vedrine Sauternes @£7 per 75ml

Royal Chocolate & Raspberry

White Chocolate Sablé, Raspberry Sorbet

Chamboard, Loire @£6 per 50ml

Petit Fours
