

DINNER



MENU

FRENCH EVENING

STARTER

Terrine de crevettes et saumon ... Prawn and salmon terrine (GF)

Beignets de fromage bleu ... Blue cheese fritters (V)

Boudin noir aux pommes ... Black pudding and apple

MAIN COURSE

Pintade au vin ... Guinea fowl in wine

Porc de normandie ... Normandy pork (GF)

Souffle aux epinades ... Spinach soufflé (V) (GF)

DESSERT

Framboise clafoutis ... Raspberry clafoutis (V)

Canele cake ... Baked cinnamon cake (GF)

Selection of truffles (GF)

MENU COST INCLUSIVE OF VAT £12.95

All food items can contain some or all of the following: Gluten-containing Cereals (Wheat, Rye and Barley), Crustaceans, Molluscs, Fish, Peanuts, Lupin, Tree Nuts (such as Walnuts, Almonds and Hazelnuts), Soya, Eggs, Milk, Celery, Mustard, Sesame, Sulphur Dioxide (found in Dried Fruits and Wine)
Please consult with Front of House Staff if you have an allergy



For bookings please call 01484 437019

Some dishes may contain nut or nut products