



Champagne Aperitif; Crushed raspberries & Champagne

SOUPE des POISSONS Fish soup with large fish and shellfish pieces **£9.95**

ou

FOIE GRAS de CANARD £12.95

Duck liver pate served with fresh figs, Bramley apple and raisin chutney

ou

HUITRES au NATUREL £15

6 English native Colchester No.2 oysters with a finely chopped shallot and red wine vinegar dip

ou

ASSIETTE de CHACUTERIE avec BURATTA et AVOCAT £10.95

Parma ham, with Burrata & tomato & avocado

ou

SALADE FRISSEE au CHEVRE FORT, TOMATE et BASILIC (V) £9.95

Melted Goats cheese on crostini, salad, sun-dried tomato, walnut, apple & basil dressing

MAGRET de CANARD French imported whole magret duck breast with green peppercorns

£21.95

ou

CARRE d'AGNEAU au ROMARIN Roast rack of best English Lamb with rosemary & garlic

herb crust **£28.95**

ou

FILET de LOUP de MER Sea Bass in lemon butter sauce **£22.95**

ou

FILET de BOEUF BEARNAISE Fillet steak with béarnaise sauce **£32.00**

ou

RISOTTO aux ASPERGES (V) Creamy asparagus risotto with shaved Parmesan **£15**

TART AU POIRE -pear tart **£5.95**

ou

TIRAMISU £5.95

ou

ST. VALENTIN CHOCOLATE Heart shaped 3 chocolate tart **£5.95**

ou

SELECTION of ENGLISH and FRENCH FARMHOUSE CHEESES £7.95