

On this occasion the welcome drink included is a glass of sparkling wine or a soft drink

Please order any other drinks separately

~~~~~  
**MEDITERRANEAN FISH SOUP**

*Gruyere cheese, croûtons, saffron rouille (gf) (without croûtons)*

**CHICKEN LIVER PARFAIT**

*truffle butter, red onion marmalade & toasted brioche (gf) (gluten free bread)\**

**SPICED THAI SAMOSAS**

*spicy winter vegetables pastries with a soy citrus dipping sauce,  
coconut & cashew cream (ve) (df)*

~~~~~  
BOEUF BOURGUIGNON

slow-cooked blade of beef, red wine, lardons, baby onions, mushrooms, smooth mash

SMOKED PORK BELLY WITH APPLE

*free range pork belly, braised cabbage, Dauphinoise potato,
roasted & puréed apple, pan jus (gf)*

SALMON & SMOKED HADDOCK FISHCAKE

wilted kale, leeks & peas, tartare sauce, free range poached egg

HARISSA-GLAZED AUBERGINE with BUTTERNUT SQUASH

baba-ganoush, pine nuts, pomegranate seeds & flatbread (ve) (df) (gf) (without flatbread)

~~~~~  
**ICE CREAM or SORBET with GAVOTTE BISCUIT**

*today's selection, 2 scoops (v) or (ve) (biscuit contains gluten & dairy)*

**APPLE & SULTANA CRUMBLE**

*vanilla ice cream (ve) (df)*

**CHOCOLATE DELICE**

*crispy feuillantine base, velvety chocolate ganache,  
praline panacotta cream, hazelnuts*

*\*gluten free bread contains dairy (v) suitable for vegetarians, (ve) suitable for vegans, (gf) gluten free, (df) dairy free. Some of our dishes contain olive stones, fish bones, nuts and nut derivatives. Our menu descriptions do not list all ingredients or allergens. If you have any concerns about allergens please speak to a member of staff.*