

## STARTERS

# ROASTED SQUASH \& CARROT SOUP vg <br> Truffle \& parsley oil served with sourdough bread ${ }_{343 K C A L}$ 

## CHICKEN LIVER PÂTÉ

Served with red onion jam \& sourdough toast ${ }^{650 \mathrm{KcaL}}$

## CALAMARI

Breadcrumbed squid served with Provençal mayonnaise 606 KCAL

WARM BEETROOT SALAD vg
Black garlic dressing, rosemary croutons, endive \& toasted pistachios ${ }_{454 \mathrm{KCAL}}$

## MAINS

## QUICHE LORRAINE

A traditional French egg, cheese \& bacon tart served with a green salad \& skinny fries ${ }_{109 К \subset A L}$

## SMOKED SALMON FISH CAKE

Served with a red pepper beurre blanc, green salad and sautéed baby potatoes ${ }_{642 \mathrm{KCAL}}$

## GRILLED CHICKEN BREAST

Served with gratin potatoes, mushroom sauce \& rocket ${ }_{583 \mathrm{KCAL}}$

MUSHROOM RAGU LINGUINE $v g$
Pulled Fable ${ }^{\top M}$ mushrooms cooked in a tomato and red pepper sauce tossed in linguine with courgettes and squash 882ксаL

## DESSERTS

## CRÈME CARAMEL $v$

Traditional set vanilla pod custard with dark caramel \& cream 304 KCAL
PEAR \& WINTER BERRY CRUMBLE $v$
Served with vanilla ice cream ${ }_{557 \mathrm{KcAL}}$

## COUPE NOIR $v$

Vanilla ice cream \& wafer biscuit served with a warm chocolate sauce ${ }_{447 \mathrm{KcAL}}$

ICE CREAM \& SORBET $v$ (vg option)
With wafer biscuits $229 \mathrm{KCaL}(v g 118 \mathrm{KCAL})$
Choose from chocolate, vanilla or strawberry ice cream, vegan vanilla ice cream, lemon sorbet or mixed berry sorbet

