

# LUNCH MENU

2 course - £12.95 | 3 course - £15.95

## Starters

**Gf** SOUPE DU JOUR


Soup of the day

**Gf** MOULES MARINIÈRES

Mussels cooked in a cream, onions, parsley and white wine sauce

TERINNE DE FOIE DE VOLAILLE

Chicken liver terrine with pickles and mixed leaves salad and red onion jam, served with toasted bread

**Gf**  SALADE CAPRESE

A salad with slices of mozzarella and tomatoes, topped with virgin olive oil


ASSIETTE DE CHARCUTERIE

Charcuterie platter

## Mains

POISSON DU JOUR

Fish of the day

**Gf**  SALADE DE QUINOA


Quinoa salad with avocado, sun-dried tomatoes, bell peppers, onions, lemon and flaked almonds

HACHIS PARMENTIER

French version of shepherd's pie (beef mince, mashed potatoes, comte cheese) served with mixed salad

**Gf**  POULET BASQUAISE

Chicken stew with potatoes, tomatoes bell peppers and a touch of piment d'Espelette

 HAGGIS VÉGÉTARIEN

Vegetarian haggis, filo parcel filled with goats cheese and caramelised red onions served creamy white wine sauce and salad

**Gf** DAUBE PROVENÇALE

Classic Provençal stew with beef braised in red wine, vegetables, garlic, and herbes de Provence

## Desserts

\* TART AU FROMAGE - CHEESECAKE

\* TARTE AUX FRUITS - FRUIT TART

\* CHEESE PLATTER



Please ALWAYS inform your waiter about your food allergies.