



SAMPLE BISTRO MENU

2 courses: £35 | 3 courses: £40

THURSDAYS, FRIDAYS, SATURDAYS 6.00pm to 8.30pm

STARTERS

Vietnamese dumplings

Fried and steamed parcels of ground pork with rice vinegar and chilli dipping sauce

Smoked mackerel rillettes

Classic paté served with pickled cucumber, capers and bruschetta

Gambas

Sautéed tiger prawns with garlic, chilli and cider vinegar, served with bruschetta

Soufflé

Twice-baked goat's cheese with balsamic dressing and beetroot ketchup (v)

MAINS

Moules marinière

The French classic made with Menai Mussels, cooked in white wine, garlic and a splash of cream, served with crusty bread and Koffman duck fat fries

Chicken Milanese

Classic breaded chicken escalope with lemon and caper butter, served with Koffman duck fat fries, walnut and frisée salad (n)

Confit duck leg

Authentic confit duck from the Dordogne, with orange and port jus, Koffman duck fat fries and walnut and frisée salad (n)

Pissaladière flatbread

Roast artichokes, confit garlic butter mozzarella, olive salsa verde (v)

DESSERTS

Chocolate torte

Dark chocolate torte with raspberry compôte and raspberries (gluten-free)

French apple cake

Steamed apple cake, with apple and Calvados caramel and vanilla ice cream

Dessert special

Please ask your server for our dessert of the week

A discretionary 12.5% service charge will be added to your bill. This charge will be distributed wholly amongst our team members who have been looking after you. If, for any reason, you would prefer not to leave a tip please let us know and we will remove this immediately, no questions asked.