

# MENU DE LA MAISON

Every Lunchtime between 12pm & 3pm 3 courses 18.00 or 2 courses 14.00  
Evenings Monday to Thursday between 6pm & 10.30pm 3 courses 25.00 or 2 courses 19.00

*Add a glass of Vin Rouge or Vin Blanc (125ml) to this menu 4.50*

*Cream of Jerusalem artichoke soup & persillade with croutons  
Brula cured salmon gravadlax with dill and mustard dressing  
Chicken liver parfait & Port jelly with warm brioche  
Salad of Innes goat's curd, bacon, watercress & radishes*



*Celeriac & Berkswell cheese gratin with pine nut gnocchi and a saffron cream sauce  
Fillet of Cornish mackerel, creamed chicory, pancetta & red wine sauce  
Aberdeenshire onglet steak frites (served rare)  
Slow cooked belly of pork with sarladaise potato, spinach & cider sauce*



*Frangipane with honey & Chantilly cream  
Crème brûlée  
Lavender yoghurt fool with Porto grapes  
'Fromage du Jour' with onion marmalade and chicory salad*

*Union Roast Fairtrade coffee or a selection of teas 3.00*

*A 12.5% discretionary gratuity will be added to your bill*