

Menu de la Maison

Main course only - **£17.95** – 2 courses **£22.95** – 3 courses **£27.95**

Parfait de foie de volaille (gf)

Chicken liver parfait, red onion marmalade, crostini

Soupe a l'oignon (v) (gf)

Gruyere cheese, herb croutons

Crostini de chevre (v) (gf)

Grilled goats' cheese on garlic toasted crouton, balsamic glazed onion compote

Saumon gravadlax (gf)

Cured salmon, cucumber and caper salad, pink peppercorn dressing

Salade La Bonne Auberge (gf)

Pan fried chicken and bacon salad, toasted pine kernels, herb croutons, raspberry vinaigrette
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Plat du Jour

Daily special made freshly each day – our team will be delighted to let you know each time

Ratatouille gratin (v) (gf)

Ragout of vegetables, grilled gruyere cheese, garlic toasted crouton

Steak frites (gf)

Chargrilled Scottish steak, green beans, herb tomato, pommes frites, peppercorn sauce
(£3.00 supplement)

Tortellini de poitron et ricotta (v)

Pumpkin tortellini, honey roast vegetables, green pesto dressing

Steak Hache burger - "Normandy"

Gruyere and bacon topped Hache burger, pommes frites, creamy coleslaw

Loup de Mer (gf)

Pan fried fillet of seabass, sauté new potatoes, sweet chilli broccoli, balsamic glaze

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Mousse au chocolate (v) (gf)

Rich dark chocolate, vanilla butter tuille, toasted pistachios

Tarte au Citron (v)

Lemon curd, crisp pastry, raspberry Chantilly cream, elderflower syrup

Creme Brulee (v) (gf)

Baked vanilla custard, sugar glaze, Gavottes wafers

Piore belle Helene (v) (gf)

Poached pear, vanilla ice cream, chocolate sauce

Allergen information is available on request. All dishes are still prepared freshly on site to order, where (gf) shows can be made gluten free on request.

Gratuities are at your discretion. All prices are inclusive of VAT at the current rate.