



BEAUJOLAIS DAY MENU

2 courses £23 with 175ml Beaujolais Nouveau

3 courses £28 with 175ml Beaujolais Nouveau

STARTERS

French onion soup with melted cheese toast
Chicken liver & pork pâté with red onion chutney
& warm toast

Baked Camembert with toasted ciabatta

MAINS

Beef Bourguignon with mashed potato
& French green beans

Classic French mussels in a white wine broth
with fresh bread

Niçoise salad with leaves, green beans, olives, cherry
tomatoes, boiled egg & tuna

DESSERT

Cream filled profiteroles with warm chocolate sauce

Lemon crème brûlée

Poached pear with vanilla & cinnamon