

# 31K

## DINNER MENU

1-COURSE £14

2-COURSE £20

3-COURSE £26

TUESDAY-SATURDAY

4-9

THURSDAYS

HALF-PRICE MAINS

we've included notes for our vegan and gluten-free diners, but check with your server for any other allergies

## TO START

- **french onion soup** slowly caramelised over an intense stock base  
v<sub>g</sub>
- **mussels** steamed with white wine and garlic in the classic marinière style
- **duck + orange pâté** potted and served with an oven-warmed french baguette
- **garlic mushroom fricassee** with truffle oil, on lightly-toasted sourdough  
v<sub>g</sub>

## MAIN

- **hake** soft and flaky fillet of fish, pan-fried in butter and lemon zest  
g<sub>f</sub>
- **breaded goats cheese** coated in herbs de provence and a golden crumb
- **roasted lamb rump** seasoned, seared, and served pink, with rosemary  
g<sub>f</sub>
- **courgette rosti** with freshly grated green, yellow and baby veg varieties  
v<sub>g</sub>  
g<sub>f</sub>

## + SAUCE

- **chasseur** beef stock and red wine demi-glace with mushrooms and shallots  
g<sub>f</sub>
- **sauce verte** finely-diced baby cornichons and capers with garden herbs  
v<sub>g</sub>  
g<sub>f</sub>
- **café de paris** plant-based butter with garlic, capers and parsley  
v<sub>g</sub>  
g<sub>f</sub>
- **wild garlic pesto** foraged greens in olive oil with grated vegan parmesan  
v<sub>g</sub>  
g<sub>f</sub>

## + CARB

- **spring green risotto** creamy arborio rice, broad beans and dry white wine  
v<sub>g</sub>  
g<sub>f</sub>
- **lyonnaise potatoes** halved and sautéed with red onions and balsamic  
v<sub>g</sub>  
g<sub>f</sub>
- **garlic pomme purée** maris pipers mashed with butter and maldon salt  
g<sub>f</sub>
- **pearl barley** with a trio of finely diced onion, carrot and celery  
v<sub>g</sub>  
g<sub>f</sub>

## + GREEN

- **ratatouille** provençal veg baked in a rich and colourful tomato stew  
v<sub>g</sub>  
g<sub>f</sub>
- **nicoise salad** with red onion, black olives, new potatoes and a quail egg  
g<sub>f</sub>
- **green beans** with asparagus and shallots in a fresh citrus dressing  
v<sub>g</sub>  
g<sub>f</sub>
- **poached pears** soft orchard fruits with a roquefort and walnut salad  
g<sub>f</sub>

## TO FINISH



- **crème brûlée** vanilla-infused crème anglais with a layer of torched sugar  
g<sub>f</sub>
- **chocolate mousse** dark callebaut cocoa served with a raspberry gel  
v<sub>g</sub>  
g<sub>f</sub>
- **tarte au citron** sweet and sharp lemon curd in a shortcrust pastry case  
v<sub>g</sub>  
g<sub>f</sub>
- **profiteroles** choux pastry filled with fresh vanilla chantilly cream