

Seasonal Specials

STARTERS

Fish soup 5.95 [Ⓜ]

Light fish soup with croûtes, rouille and Le Saint Mont cheese

Scallops 9.50 [Ⓜ] *New*

Pan-fried scallops with shellfish bisque, samphire and truffle oil
3.00 supplement*

Lyonnaise salad 6.75

Poached egg in a crispy panko crust, Morteau sausage, dressed leaves, bacon and croûtons
1.00 supplement*

MAINS

Salmon Provençal 15.50 [Ⓜ] *New*

Baked fillet of salmon with a provençal sauce of roasted cherry tomatoes, shallots, black olives and capers. Served with today's selection of complimentary potatoes and seasonal vegetables
2.50 supplement*

Bouillabaisse maison 18.95 [Ⓜ]

Our take on this classic fish stew from Marseille; with sea bass, mussels, king prawns and fish of the day served with rouille, Le Saint Mont cheese and pommes frites
3.95 supplement*

Fillet steak Diane 22.95

Scottish pasture-fed 21-day aged 7oz fillet steak with a classic mushroom, mustard, brandy and cream sauce, classic gem lettuce wedge salad and shallot dressing served with pommes frites
6.95 supplement*

*Our seasonal specials can be enjoyed as part of the early evening prix fixe menu, supplements apply.

[Ⓜ] These dishes are suitable for a gluten-free diet. Please advise your server.

^{Ⓜ*} These dishes can be made suitable for a gluten-free diet. Please ensure you clearly advise your server that you require a gluten-free option.