

# Dine Out 2 COURSES FOR £10

# Available Monday to Friday all day\*

# STARTERS •

All served with complimentary freshly baked French bread and butter

## Fritôt de Brie 🛛

Deep-fried Brie in a crisp rosemary crumb, with dressed leaves and plum chutney

#### Soup ⊛ Freshly made soup of the day

Smoked mackerel pâté Lightly smoked with crème fraîche, lemon and paprika with toasted sourdough

#### Steak-Frites Pan-seared minute steak (bavette cut, served pink) served with roasted garlic and parsley butter, pommes frites and dressed leaves

Pork medallions With crackling, dauphinoise potatoes, creamed spinach and red wine jus

SIDES

MAINS

#### Wild mushroom risotto V With seasonal wild mushrooms, spinach, peas, herbs, truffle oil

and a Parmesan crisp (vegan option available (9)

Sweet potato fries 3.50 V 🛽

Dauphinoise potatoes 3.50 🖤 🖙

Roasted garlic field mushrooms 3.25 V GF

French beans 3.50 V & With toasted almond flakes Pommes frites 2.95 V 😡 🖙

Superfood side salad 3.50 ♥ (%) Grains, couscous, mixed leaves and pomegranate seeds

Creamed spinach 3.50 V @

House salad 3.25 V 😡 🕼

# DESSERTS •

The perfect finish to your meal

# Crème brûlée V 📴

Our signature dessert – a French classic. Vanilla crème brûlée freshly made by our chefs every day

## Lemon & sugar crêpe 🛛

Traditional French crêpe with lemon & sugar and your choice of vanilla ice cream or crème Chantilly

## Ice cream & sorbets 🛛 🏵

Award-winning West Country farm organic ice cream. Choose from: Chocolate chip, Vanilla clotted cream, Strawberry, Salted Caramel, Raspberry Sorbet, Mango Sorbet (vegan option available <sup>(</sup>)

These dishes are suitable for vegetarians.

 $\textcircled{\sc blue}$  These are suitable for vegans.

© These are suitable for a gluten-free diet, please advise your server.

 $\circledast$  These foods can be made with non-gluten containing ingredients, please clearly advise

your server that you would like to request this option.

Note: These contain nuts.

We handle all allergens including nuts, nut oils and derivatives and gluten in our kitchen and cannot guarantee our dishes are allergen-free. Always inform your server of your allergy, intolerance or dietary requirements when ordering and check the allergy information **each time** you order. Some dishes may contain bones.

\*Menu is not available on Saturdays and Sundays.

We reserve the right to amend or alter the set menu at any time without prior notification. There is a 10% discretionary service charge for all tables of eight or more. All service charges and tips go directly to our team.