BEYOND BELIEF

with Richard Felix

3 courses for £36.95

- ENTREES -

Soupe du Jour &

Ask for today's choice. Served with baguette from 188kcal. Not all soups are vegetarian.

Red Pepper & Tomato Croquette •

Red pepper and basil mayonnaise 369kcal

Calamari @

Lightly spiced served with garlic aioli 418kcal

Baked Normandy Camembert • ⊛

Plum & ginger chutney and rustic sourdough 383kcal

PLATS

Chicken Fricassée @

Chicken breast in a creamy mushroom sauce with pomme purée and peas 696kcal

Salmon & Smoked Cod Fishcake Niçoise

Buttered new potatoes, French beans, black olives, red peppers, plum tomatoes, gem lettuce, soft poached egg and Dijon dressing 644kcal

Steak Frites @

Prime, pasture-fed British bavette sliced steak. Served pink, with, pommes frites and our Peregoux sauce 843kcal SUPPLEMENT +£2

Honey Glazed Pork Medallions

Buttered savoy cabbage, caramelised onions, bacon lardons, pomme purée, crispy crackling and wholegrain mustard beurre blanc 1127kcal

Goats Cheese Ratatouille ♥ ⊛

Provençale mixed vegetable ragout, with Melusine goats cheese and spinach topped with sliced courgette, tomato, basil and aubergine, served with your choice of baguette 981kcal or pommes frites 1065kcal

DESSERTS

Crème Brûlée @ @

French classic. Vanilla crème brûlée freshly made by our chefs every day 804kcal

Berry Tart 🛛 🕼

Ice cream and a granola crumble topping 400kcal

Dark Chocolate Mousse •

A rich classic French dessert, topped with chocolate shavings, served up at your table 419kcal

Crème Caramel

Served with mini Madeleines 190kcal



Adults need around 2000kcal a day. Scan this QR code for detailed allergen information.

Suitable for a gluten-free diet.

Dishes can be made with non-gluten containing ingredients.

Suitable for vegetarians.

Suitable for vegans.

Dishes 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.