

MURDER MYSTERY NIGHT MENU

Arrival from 6.30pm | Start time 7.30pm
£45 including a 3 course meal

ENTRÉES

Soupe du Jour *

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

Red Pepper & Tomato Croquette V

Red pepper and basil mayonnaise 369kcal

Calamari GF

Lightly spiced served with garlic aioli 418kcal

Baked Normandy Camembert V *

Plum & ginger chutney and rustic sourdough 383kcal

PLATS

Chicken Fricassée GF

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

Steak Frites GF

Prime, pasture-fed British bavette sliced steak. Served pink,
with pommes frites and our Périgueux sauce 843kcal

SUPPLEMENT +£2 8oz RUMP +£5

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

Honey Glazed Pork Medallions

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

Goats Cheese Ratatouille V *

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 V GF

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

Dark Chocolate Mousse V

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

Crème Caramel V

Served with mini Madeleines 190kcal

Berry Tart N VE

Ice cream and a granola crumble topping 400kcal