



## Beaujolais Day - Thursday 18th November 2021

### STARTERS

**French Onion Soup & Gruyere Crouton (V) (\*Gf) £7.00**

**Steak Tartare** Finely chopped local fillet steak mixed with cornichons, shallot, egg yolk.  
Served with crusty baguette (\*Gf) (Df) £8.50

**Baked Camembert** Baked with garlic and Rosemary, Served with crudités,  
red onion chutney and crusty baguette For 2 people (\*Gf) £12

**Smoked Salmon** Finished with capers, pickled shallots, a lemon and Dijon dressing and  
horseradish crème fraiche (Gf) (\*Df) *contains mustard* £7.50

### MAINS

**Boeuf Bourguignon** Served with creamy mashed potatoes, mixed seasonal greens and topped  
with crispy bacon lardons (Gf) £14.50

**Moules Poulette** Mussels cooked in cider, chicken stock, thyme and garlic. Finished with bacon  
lardons, parsley and crème fraiche. Served with crusty baguette (\*Gf) £14

**Provençal Crusted Cod** Served with chargrilled courgette,  
Parmentier potatoes and a Bouillabaisse £13

**Spatchcocked Chargrilled Poussin with Frites**  
Served with a choice of: Truffle Hollandaise (Gf), Lemon and herb butter (Gf) or  
Tomato, caper and roasted red pepper concass (Df) (Gf) £14

**Ratatouille Stack** Topped with a provençal crumb, Parmentier potatoes and tomato, roasted  
red pepper concass (Ve) £12 *Add mozzarella + £1.50*

### DESSERTS

**Apple and Pear Tart Tatin** Served with vanilla ice cream £7

**Crème Caramel Pannacotta** (Gf) £7

**Chocolate Orange Mousse** Served with Cointreau cream £7

**Cheese board** Locally sourced Hampshire cheese,  
served with homemade chutney, grapes, celery and crackers (\*Gf) £7.50

Please inform us of all allergens