

MENU · SPÉCIAL

ENTRÉES STARTERS

Stilton Cheese Salad £8.5
with pancetta and avocado,
topped with honey & mustard dressing

Grilled Octopus £9.9
with corn and beef chorizo salsa,
topped with mayonnaise

PLATS MAIN COURSES

Seafood Choucroute £22.5
Finely sliced cabbage cooked with cream & white wine,
topped with salmon, sea bass, scallops,
prawns, calamari and mussels

Venison & Chestnut Casserole £22.9
Venison cooked with chestnut, carrot, button onions
and red wine. Served with mashed potatoes

DESSERTS DESSERTS

Cream Patisserie Tart £ 6,9
Served with coulis sauce

Flourless Chocolate Cake £6.9
Served with vanilla ice-cream



LIBATIONS

Tarte Aux Pomme (Smoked) £14

Michter's Small Batch Inf. With Red Apple, Cinnamon
& Vanilla Bean, Simple Syrup, Angostura Bitter

La Foret £11.5

Pisco Sol Plata Inf. With Kaffir Lime & Lemongrass,
St. Germain, Martini Bianco, Yuzu, Honey Syrup

LPA Spritz £10

St. Germain, Grapefruit Cordial, Prosecco

La Betterave Rouge £10

El Jimador Inf. With Beetroot and Bell Pepper,
Dom Benedictine, Grapefruit Juice,
Lime Juice, Simple Syrup, Milk

Marguerite £10

El Jimador Inf. With Jalapeno Pepper, Cointreau,
Lime Juice, Yuzu Juice, Fresh Jalapeno

A la Sauge £9

Citadelle Gin Inf. With Sage, Lemon Juice,
Homemade Sage Syrup, Whites

MOCKTAILS

Tres Baie £7

Fresh Mixed Berries, Lemon Juice,
Homemade Simple Syrup, Soda Water

Vitalite Verde £7

Pineapple Juice, Lemon Juice,
Homemade Simple Syrup, Parsley, Cucumber