



Sample A La Carte Menu

3 course £60

Starters

- Fish and crab soup with rouille, cheese & croutons.
- Pigeon and duck terrine with cognac, cornichons and chutney.
- Steamed Shetland mussels marinière with smoked salmon.
- Goat cheese en croûte with tapenade, Monkton Garden leaves and walnut vinaigrette.
- L'escargot bleu steak tartare, prepared at the table.
- Grilled snails in garlic and parsley butter with chorizo.

Main courses

- Pasture For Life ribeye steak, roast shallots & mixed peppercorn sauce.
- Lemon sole fillet, cockles and lobster bisque.
- Black rice & barley risotto with Berry pumpkin, soft poached duck egg.
- Fillet of plaice with smoked haddock, mussels, fresh squid and saffron.
- 24 hours braised beef cheeks and roe deer casserole in red wine with garniture grand-mere.

Sides

- Garlic winter vegetables £7
- Monkton Garden salad £7

Desserts

- Bûche de Noël au chocolat and candied chestnuts.
- Duck egg vanilla crème brûlée.
- Ile flottante.
- Griottines in Kirsh.
- Armagnac prunes.
- Chocolate Némesis with Grand Marnier crème anglaise.