



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 Bourguignon with garniture grand-mère.

Sides

Garlic winter vegetables £7

Monkton Garden salad £7

Desserts

Duck egg vanilla crème brûlée.

Praliné flan pâtissier.

Ile flottante.

Griottines in Kirsh.

Armagnac prunes.

Chocolate Némesis.