

JULY SPECIALS

STARTER

TUNA CARPACCIO 9,50

SLICED, LIGHTLY SEARED RAW YELLOWFIN TUNA WITH SAUCE VIERGE AND BLACK OLIVES

MAINS

HERB ROASTED POUSSIN 13,95

SPRING CHICKEN SERVED ON THE BONE WITH RED AND YELLOW PIPÉRADE, SERVED WITH FRITES

BACON WRAPPED COD 14,50

PAN ROASTED COD FILLET WRAPPED IN SMOKED FRENCH BACON SERVED WITH VINE CHERRY TOMATOES, COURGETTE, FENNEL AND A CHAMPAGNE BEURRE BLANC

STEAK AU POIVRE 21,50

PEPPER CRUSTED 10OZ RIBEYE STEAK WITH COGNAC AND PEPPERCORN SAUCE, FRITES AND WILTED BABY SPINACH

SIDE

HERITAGE TOMATO SALAD 4,50

SEASONAL MIXED HERITAGE TOMATOES WITH BLACK OLIVES, CAPERS, SHALLOTS, BASIL AND A CABERNET SAUVIGNON VINAIGRETTE

DESSERT

CRÊPE CHANTILLY 5,95

CRÊPE WITH FRESH STRAWBERRIES AND CHANTILLY

PAMPELLE SPRITZ

6,95

A REFRESHING INFUSION OF NATURAL BOTANICALS, BITTER SWEET CITRUS PEEL AND CRISP RUBY RED GRAPEFRUIT WHICH, COMBINED WITH SPARKLING WINE, MAKES FOR A PERFECT APÉRITIF TO START YOUR MEAL