



## Menu du Jour - Juillet 2008

2 courses from £7.95

Monday to Friday lunchtime and 5.00pm - 6.30pm

Saturday 12 noon - 6.30pm



### Hors d'oeuvres

**Soupe du jour** made fresh daily served with bread

**Salade Compose** A salad of tomatoes, red onion, black olives, green beans and seasonal leaves finished with a balsamic reduction **V**

**Paté Du Jour** served with fruit chutney

**Champignons ala Greque** mushrooms in a provençal sauce topped with olives and feta cheese **V (add £1:00)**

**Whitebait** dusted with flour and lemon pepper and fried served with aioli **(add £1:00)**

### Plats du jour

**Poulet** grilled fillet of chicken, black pudding and new potatoes on a seasonal salad

**Tarte au tomato** puff pastry with confit tomatoes, pesto and goats cheese with seasonal leaves **V**

**Salade Roqueforte** a salad of tomatoes, red onion, crumbled Roqueforte and seasonal leaves finished with a balsamic reduction **V**

**Salade nicoise** a classic salad of grilled tuna, egg, new potatoes, anchovies and olives

**Saumon** roasted salmon with and oat crust served with a cucumber and dill pickle **(add £1.50)**

**Steak Dianne** an entrecote of steak, pan fried with Dijon mustard, cream, brandy, mushrooms and garlic **(add £1.50)**

**V** meat free | **N** contains nuts (as we use nuts any meal may contain a trace of nut)

**If you have an allergy please inform us**