

L'Etoile

Set Menu I | 28.95

Starters

Salmon Gravlax * kumquat marmalade * treacle bread

Vegetable and Feta Terrine * aubergine * roast peppers * pesto * toast

Chicken Liver Parfait * grape marmalade * toasted Brioche

Mains

Salmon Fish Cake * sauce tartare * mangetout & asparagus

Tart au Fromage * cheese * onion * l'etoile house salad

Slow Cooked Belly of Pork * caramelised apple * raisin purée * pomme Anna *
red chard * jus

Desserts

Crème Brulee with L'Etoile short bread biscuit

Apple tart tatin with calvados clotted cream

Sticky Toffee Pudding * toffee sauce * Guinness ice-cream

L'Etoile

Set Menu 2 | 32.95

Starters

Chicken Liver Parfait * grape marmalade * toasted Brioche

Darne of Mackerel * apple compote * watercress * crème fraiche

Crispy Calamari * guacamole * rocket salad

Cheese Fondue * cubed bread * broccoli * cauliflower

Mains

Steamed Seabream * samphire * pomme purée * cockles & white wine sauce

Wild Mushroom & Leek Pithivier * polenta cake * steamed broccoli * herb cream
veloute

Slow Cooked Belly of Pork * caramelised apple * raisin purée * pomme Anna * red
chard * jus

Braised Ox Cheeks * Duchess potatoes * spinach * parsnip crisps * red wine jus

Desserts

Crème Brulee with L'Etoile short bread biscuit

Apple tart tatin with calvados clotted cream

Banana Parfait * chocolate ganache * white chocolate sponge * hazelnut praline

Selection of ice cream & sorbet

L'Etoile

Set Menu 3 | 35.95

Starters

Salmon Gravlax * kumquat marmalade * treacle bread

Escargot * caramelised baby onions * confit garlic * giant croutons * red wine jus

Vegetable and Feta Terrine * aubergine * roast peppers * pesto * toast

Chicken Liver Parfait * grape marmalade * toasted Brioche

Crispy Calamari * guacamole * rocket salad

Mains

Duck Breast * pumpkin purée * violet potatoes * kale * blackberry jus

Tart au Fromage * cheese * onion * l'etoile house salad

Cod Fillet * wild rice * soft shell crab * bouillabaisse sauce

Steamed Seabream * samphire * pomme purée * cockles & white wine sauce

Fillet of Beef wellington, carrots, French beans, roasted new potatoes and port jus
(supplement £5)

Desserts

Crème Brulee with L'Etoile short bread biscuit

Cinnamon Nutmeg Cheesecake * roast figs * ginger nut crumble

Double Baked Lemon soufflé * lemon Crème Anglaise * blueberry compote

Apple tart tatin with calvados clotted cream

Selection of French and British cheese

All prices include VAT at the prevailing rate. A discretionary service charge of 12.5% of the final bill will apply. Please ask us about special dietary needs, allergies or genetically modified ingredients.