

Starters

Chicken liver parfait Red onion marmalade and toasted brioche	£6.25
Double baked mushroom soufflé Chive crème fraiche, plum tomato chutney, mushroom puree	£6.75 V
Jerusalem artichoke soup Melba toast, softened fennel, mixed cresses	£5.95
Fish soup French bread and garlic mayonnaise	£5.95
Grilled fillet of mackerel Poached rhubarb, wild rocket Muscat jelly, rhubarb dressing	£7.75
Pan fried rilette of confit duck leg Orange and endive salad, port sauce	£9.75
Sautéed lamb sweetbreads Wild mushrooms and brandy sauce, garlic croutons	£8.25
Oxtail `samosa`s' Roasted shallot, spinach, bacon powder, red wine jus	£6.95
Butternut squash risotto 'Sainte Maure' gratin	£7.95

Mains

Salmon and leek fishcake Dressed endive, chive veloute, hand cut chips	£16.75
Pan fried fillet of sea bream Potato gnocchi, braised fennel, anise broth	£17.50
Pave of Scottish salmon Baby leeks, shimiji mushrooms, radish, new potatoes, sorrel sauce	£17.25
Goujons of plaice Tartare sauce, sweet corn succotash, hand cut chips	£16.95
Roast fillet of Icelandic cod Dill mash potato, ragout of bacon lardons, broad beans	£18.25
Breast of corn fed chicken Anna potato, savoy, carrots, courgettes, girolle sauce	£16.95
Trio of slow cooked pork Buttered savoy & prunes, apple fondant potatoes, Madeira jus	£17.25
Pan roast Gressingham duck breast Slow roast, 'Roscoff' onions, parsnips, fondant potatoes, port sauce	£19.75

Braised ox cheek	
Bourguignonne sauce, chatonay and mash potatoes	£17.25
Pan fried calves liver	
Bacon rosti potato, french beans, button onions and red wine jus	£19.25
8oz rib eye steak	
Garlic and herb butter, hand cut chips	£25.95
Pithiviere of wild mushrooms and artichokes	
Polenta, crushed root vegetables, mushroom sauce	£15.75 V

Special

Whole roast Gressingham duck (2 people) (please order 48h in advance)	
Green beans, carrots and roast potatoes, duck sauce	£55.00

Side Dishes

Mashed potatoes	Spinach	£2.95
Hand cut chips	Panache of vegetables	
New Potatoes	French beans	

Dessert

L'Etoile lemon tart	
Clotted cream, fruit compote, popping candy	£6.95
White chocolate and passion fruit crema cotta	
'mojito' granita, orange tuille	£6.95
Dark Valrhona chocolate tart	
Pistachio ice cream and caramel	£6.95
Red wine poached pear	
Rice pudding fritter, vanilla ice cream, plum consommé	£6.95
Warm carrot cake	
Honeycomb ice cream, orange veloute	£6.95
Selection of fine French cheese	£9.75
Selection of Ice cream and sorbets	£6.95

Beverages – please try our new coffee Café L'Etoile, specially roasted and blended for Elenas L'Etoile

Café L'Etoile – Filter, Espresso, Cappucino, Café Latte	£2.95
Bucherin – a speciality coffee made with a liquer of your choice	£5.35
Liquer Coffee's	£9.50
Teas – English breakfast, Earl Grey, Green Tea, Peppermint, Lemon and Ginger	£2.95
A hand selected range of after dinner drinks, port and liquors are available to conclude your meal	

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