

L'Etoile

Mini a la carte

Starters

Cranberry cashew and orange couscous salad
Confit duck leg, ribbon vegetables straw potatoes, cherry sauce
Fried lamb sweetbreads, Provencal sauce and gooseberry jam
Roasted red pepper, butternut squash and goats cheese tart with fresh basil
Crispy calamari, leek hay and sweet tomato chutney

Mains

L'Etoile salmon fish cake, tartar sauce, hand cut chips and chive cream
Slow cooked pork belly, fondant potato, peach puree, spinach and honey jus
Gnocchi, Wild mushroom, crème fraiche, parmesan and mixed herbs
Pan seared duck breast, Lyonnaise potatoes, wild mushroom and apple ragout with red wine sauce
Fillet of beef wellington, carrots, French beans, roasted new potatoes and port jus (£5 supplement)

Desserts

Vanilla crème brûlée with L'Etoile short bread
Black Forest gateaux with white chocolate sauce
Apple tart tatin with Calvados clotted cream
Moist fruit sponge, mascarpone cream and toasted almond sauce

Selection of Cheese

Coffee or Tea

Vegetarian (v) 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