

27th October French tapas night- Please book!

3 plates £17 / 6 plates £31

BOURIDE & AIOLI

White Fish stew with garlic aioli and parsley

CONFIT DE CANARD CROQUETTES

Slow cooked duck croquettes

TARTIFLETTE

Potatoes, pork belly, reblochon cheese and cream

**CAMEMBERT AVEC CHAMIGNONS SAUVAGE ET AIL
(BETWEEN 2)**

Camembert with mushrooms and garlic to share

ESCARGOT BOURGIGNON

Snails with garlic & parsley butter

LEGUMES GRILLE PROVENCAL

Grilled vegetables in tomato Provencal sauce

POULET BASQUAISE

Chicken stew made with tomatoes and bell peppers

SAUCISSON SEC ET CORNICHONS, CROUTES BRIOCHE

Saucisson sec with cornichons and brioche croutes

PISSALIDIERRE

Gorgeous onion tart with anchovy & olives

CREVETTES & ROUILLE

Shell on prawns with rouille

CHAMPIGNONS A LA SAUCE PISTOU

Mushrooms cooked in garlic & basil

MOUSSELINE DE PORC ET FOIE EN CHOUX

Pork and liver mousse wrapped in cabbage