

All Dessert at £4.95

Rice pudding with honey toasted apricot

Cold rice pudding served with hot apricot sweetened with honey

Chocolate & orange Cup

Chocolate cup filled with orange & Grand-Marnier Mousse, orange segment and served with an orange sauce

Iced nougat glaze

A light iced creamy Nougat flavoured with caramelised almond served with a raspberry couli

Plum Crumble (15mn)

Served hot with cream

Lemon cheese cake

Debbie's Favourite served with vanilla ice cream

Sorbet or Ice Cream

Selection of sorbet or ice cream

Cheeseboard £5.95

Selection of French and English cheeses served with biscuits and French bread.

Dessert Wine

Late Harvest Sauvignon Blanc Concha Y Toro -½ Bottle £14.95

Rich and complex. This is a first-class New World dessert wine.

Mistela Castell di Siurana - Spain -Glass £4.20 Btl. 50cl £16.50

Intensely fresh and fruity as well as sweet this red dessert wine is a Wow!

Vintage Port £2.80 (per glass) Coffee £1.60 Tea £1.60

Liqueur Coffee £4.95

Starters

Soup of the day £4.50

Served with crouton and cream

Soft roe on toast £5.50

Soft roe pan-fried in butter seasoned with paprika, nutmeg and sea salt, served on toast with lemon

Liver Pâté £5.95

Antoine's smooth duck and chicken liver pâté served with toast

Melon and Drambuie £5.95

Fresh melon Drizzled with Drambuie

Goat cheese Provençale £6.50

Goat cheese pan fried and served on sliced tomatoes leaves and olives flavoured with Basil

Mouclade Normande £6.95

Local mussels with shell off cooked with diced onion, celery & carrot, white wine and cream

Scandinavian platter £7.50

Prawns roll mops, smoked salmon, & selection of smoked fish, served with brown bread

Main Course Fish

Filet of cod with chorizo £15.90

filet of cod with chorizo, cherry tomatoes fresh basil and sherry baked and served with lemon

Prawn in Chilli & Garlic £15.95

Large peeled Sautéed prawns with butter, garlic, chilli, and a drizzle of white wine

Mille feuilles of Haddock £14.95

Fresh and smoked haddock poached in milk and served with layers of thin puff pastry and a grain mustard sauce

Main Course Vegetarian

Nut Roast £13.95

Chestnut, walnut, cashew nut, mushroom, leek and almond roast flavoured with rosemary served with a red wine and red currant sauce

Spinach talmouse pie £13.95

Spinach and cream cheese wrapped in puff pastry baked and served with a cheese sauce finished with toasted Almonds

Main Course Meat

Rabbit Grand Mere £12.95

Wild rabbit pot roasted with red wine with mushrooms and bacon

Filet of pork Normandy £13.95

Filet of pork roasted with apples and served with a creamy calvados sauce

Shanks of Lamb £14.95

Shank of lamb pot roasted with red wine and herbs. Served piping hot on the bone.

Loin of Venison with wild mushrooms £17.95

Loin of venison flavoured with juniper berry pan roasted with wild sautéed mushroom

Breast of duck with Plum sauce £15.95

Breast of duck pan roasted and served with a sweet and sour plum sauce

Steak Castle Stuart £16.95

Rib eye Steak pan fried with chopped onion, tomato, and garlic, and finished with a blue cheese butter flavoured with Worcester sauce

All main courses served with potato & vegetables (or salad)