



LOBSTER
& GRILL

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STARTERS

- Soupe à l'oignon gratinée (d-w-)
Moules marinières (d-s)
Rosat héritage beetroot, Wild mushroom & halloumi salad (v-gf)
Chicken liver & brandy parfait, onion compote,
grilled baguette & pickles (d-w-s)

MAIN COURSE

- Fish pie (d-w-s)
Merguez sausage Cassoulet (d-w-s)
Coq-au-vin, served with pommes purée, mushrooms,
red wine & smoked bacon (d-w-s)
Potato gnocchi, butternut squash, parmesan & pine nuts (w-d-n)

SIDE DISHES

Gratin Dauphinoise (d)	3.95
New potatoes / mash (d)	3.95
Green beans, tossed with shallots (d)	3.95
Broccoli with chilli & garlic (d)	3.95
Grilled Portobello mushrooms (d)	3.95
Skin on fries	2.95
Rocket & parmesan salad (d)	4.50

DESSERTS

- Selection of French cheese (3) (d-w)
Petit pot au chocolat (d-s-w)
Brioche pain perdu with praline ice-cream & caramel (d-w-s-n)
Mango sorbet with mixed berries (gf-v)

2 COURSES 19.95 - 3 COURSES 21.50

Allergens: w-wheat | d-dairy | e-eggs | s-sulphites | n-nuts | f-fish/crustacean

An optional 12.5% service charge will be added to your bill.

Please ask your waiter about allergens within the dishes.