

Le Menu du Dimanche

2 Courses £ 27

3 Courses £ 30

Starters

Soupe du jour / Pumpkin soup (vg)

Soupe à l'oignon

French onions soup topped with cheese Gratinée

Croquette de jambon sauce tomate

Serrano ham croquettes, served with tomato salsa

Salade de Brie Pané

Pan fried crusted brie cheese served with green salad and sweet cranberries

Escargots au beurre d'ail

6 snails in garlic and parsley butter

Terrine de campagne

Country style pork terrine served with vegetable pickles

Artichaut Vinaigrette

Steamed artichoke served with french dressing (vg)

Cocktail de crevettes et écrevisses/Prawn and crayfish Cocktail salad

Saumon marinés et salade de pommes de terre

Marinated salmon served with new potato salad, blini and caviar

Osetra Gold Caviar 30g-£ 60.00 - 50g-£100.00

Beluga Caviar 30g - £ 200.00

Mains

Roast Chicken with traditional trimmings

Roast Lamb with traditional trimmings

Roast Beef with traditional trimmings, Yorkshire pudding and horseradish

Roasted salmon served with red rice risotto, edamame beans, and citrus sauce

Creamy Fish Pie (Hake, salmon and smoked haddock) with mashed potatoes

Daube de bœuf

Traditional Slow-cooked beef stew served with new potatoes

Confit de canard

Duck leg confit, potatoes and vegetables, salad

Pot-au-feu sauce gribiche

Braised pork knuckles Pot-au-feu style, carrots, parsnip, celeriac and potatoes, tartar sauce

Tartiflette

Baked new potatoes and onions with reblochon cheese

- Steam Broccoli and olive oil £5 - Green salad vinaigrette £5 - Creamy Mashed potatoes £5
- French fries £5 - Root vegetable gratin £5 - Green beans with shallots £5

LA CLOCHE *at the Carpenters*

Desserts

Dessert du jour

Sticky toffee pudding served with gingerbread ice cream and caramel sauce

Pana Cotta aux fruits rouges

Pana cotta served with fresh red fruits

Mousse au Chocolat

Chocolate mousse served with Chantilly cream

Profiteroles à la glace vanille, sauce chocolat

Profiterolles with vanilla ice cream and chocolate sauce

Crumble Maison glace vanille

Apple and pear crumble served with vanilla ice cream

Tarte Tatin

Warm Caramelized apple tart Tatin served with caramel ice cream

Dessert Gourmand

Crème brûlée, chocolate mousse, lemon tart and choux Chantilly

Ice cream or sorbet (2 scoops)

Ice cream: Vanilla, salted caramel, chocolate, Rum raisin

Sorbet : Raspberry, Lemon, Mango

Sélection de fromages / Cheese selection (unpasteurized)

Sweet Wines

-Monbazillac Jour de fruit France	(100 ml) £ 8.00	(375 ml) £ 25.00
-Banyuls Clos des Paulilles	(100 ml) £ 9.00	(500 ml) £ 35.00
-Muscat de Saint Jean Minervois	(100 ml) £ 9.00	(500 ml) £ 35.00
-Château D'Yquem 1996 Premier Cru Supérieur Sauternes		(375 ml) £300.00

Port, Digestifs, Rum, Tequila and Whisky

Calèm Fine Ruby Port 19.5 % abv	(50 ml) £ 5.00
Calèm Late Bottled Vintage Port 2015 20 % abv	(50 ml) £ 6.00
Courvoisier Cognac VS 40 % abv	(25 ml) £ 3.70
Grappa Pagamini 40% abv	(25 ml) £ 3.70
Limoncello 25% abv	(50 ml) £ 6.00
Baron de Sigognac Bas Armagnac V.S 40 % abv	(25 ml) £ 6.00
Courvoisier Cognac XO Ultime 40% abv	(25 ml) £17.00
Calvados Henry de Querville 40 % abv	(25 ml) £ 6.00
Poire Williams eau de vie 40 % abv	(25 ml) £ 6.00
Benedictine 40 % abv	(25 ml) £ 6.00
R.L.Seale's Barbados rum 10 years 46 % abv	(25 ml) £ 6.00
Patron XO Cafe Tequila 100% d'Agave 35 % abv	(25 ml) £ 6.00
Single Malt , Talisker, Laphroaig, Oban, Glenmorangie	(25 ml) £ 6.00
Blended Scotch Whisky Black Label 12 years old 40% abv	(25 ml) £ 6.00

Coffee and Tea

Black, expresso £ 2.60 White coffee, Cappuccino or Double expresso £ 2.60 Liquor Coffee £ 8.00
Tea Pot "English Breakfast", Earl Grey, Herbal tea (Peppermint- Camomile) £ 2.60

If you have any food allergies or intolerances, let us know so we can help you choose. **Unfortunately, as food allergens are present in our kitchen, I am afraid that we cannot guarantee any menu items will be completely free from a particular allergen.**
Service charge is at your discretion, however an optional 10% will be added to parties of 6 or more.