



LA PETITE PÉTANQUE

• RESTAURANT AND TEA ROOMS •

Set Menu

Three Courses £43.00 - £48.00 with a glass of bubbles

Two Courses £38.00 - £43.00 with a glass of bubbles

STARTERS

Chicken Liver Pate with Onion Marmalade and Crispy Chicken Skin Cracker (GF)

Torched Mackerel with Braised Cabbage and Bacon Foam (GF)

Tomato Consommé with Balsamic Pearls, Cucumber and Pickled Carrot (VG)(GF)

Oyster Mushroom Scallops, with a Dill & Pea Puree, Topped with Herb Oil (VG)(GF)

MAINS

28 day aged Sirloin Steak, with Smoked Pomme Purée, Braised Onion and Bordelaise Sauce (GF) (£5 Supp)

Squash Ravioli with Confit Squash and a Sage Foam (VG)

Pan fried Chicken with Mushroom and Champagne Sauce (GF)

Cod Mousse with Petit Pois and Bacon Velouté sauce

DESSERTS

Mint Chocolate Fondant, Served with Vanilla Ice Cream (GF)

Creamy Custard Cheesecake, with Toffee Apples

House Cheeseboard, Served with Celery, Pickles and Chutney (GF) (£3.50 Supp)

Vegan Creme Brûlée, with Thyme Shortbread (VG)

VALENTINE'S MENU