

BISOU BISOU

TO START

(SHARED)

Pork Croquettes, Quince Mustard Aioli

Whipped Goat's Curd, Vegetable Crudités ^(GF)

Classic Pot Cooked Mussels Mariniere ^(GF)

White wine, garlic, shallots, parsley, butter - Served with a crusty baguette

TO FOLLOW

(SHARED)

La Rôtisserie Whole Chicken ^(GF, DF)

Served with a selection of sauces

Roasted chestnut, mushroom and truffle

Tarragon sauce bearnaise

Traditional roast meat gravy

Sides

Roasted Potatoes, Confit Garlic, Fried Rosemary ^(GF, DF)

Warm Green Beans, Pickled Red Onion, Smoked Almonds ^(GF, DF)

TO FINISH

(SHARED)

Chocolate Mousse, Dark Chocolate, Confit Orange, Grand Marnier ^(GF)

Watermelon and Strawberries,

Compressed in Sparkling Pinot Shiraz and Star Anise ^(VV, GF)