

PRIX FIXE MENU

Lunch Monday to Saturday 12:00-2:45

Dinner Monday – Wednesday 5:15-9:30

2 courses 16.50 / 3 courses 19.50

APPETIZERS

Spicy bruschetta

Olive's tapenade

STARTERS

PORK TERRINE with pistachio dry apricot and crostini baguette

FRIED CALAMARI in semolina flour and saffron mayo

GRILLED HALLOUMI with grilled vegetables, French dressing and garlic croutons

FRIED ARTICHOKE salad French dressing and gruyere cheese

CHICKEN LIVER PATE with red port baguette and pickled gherkins

DEEP FRIED CRISPY WHITEBAIT served with tartar mayo and crispy salad

MOZZARELLA AND TOMATO SALAD balsamic glazed and croutons

MAIN

PLAT DU JOUR please ask for today special

GRILLED FILLET OF SALMON with creamy leek white wine sauce served with mash potato +3.00

BRAISED BEEF STEW in a green pepper, ginger and Belgian beer sauce, served with apple sauce French mustard and chips

ROLLED PORK gently cooked for 8 hours in our secret herb de Provence and spicy shallot Mayo served with dauphinoise potato +2.00

GREEN LASAGNE with mediterranean roasted vegetables, bechamel, parmesan and gruyere cheeses

FRENCH CLASSIC DUCK CONFIT, in cherry and port sauce served with dauphinoise potato +£3.00

STEAK FRIT served with chips and green pepper, tarragon sauce +£5.00

CÔTE DE BOEUF (for 2 with a £20 supplement pp)
Dry aged ribeye on the bone 40 days matures marinated in our secret herbs and duck fat served with country chips, grilled tomato green pepper tarragon sauce

THE SIDE

French fries 4.95 / Dauphinoise 5.25

Spicy cabbage 4.95 / French beans 4.95

Creamy spinach 4.95 / Mash potato 4.75

DESSERT

AFFOGATO with amaretto +£2.00

MINI DESSERT selection

APPLE CAKE

DESSERT DU JOUR