



### White wine by the glass

	175ml	250ml	bottle
<b>2010 Bergerie de la Bastide</b>	<b>£3.75</b>	<b>£5.35</b>	<b>£14.00</b>

*This is a lovely fresh blend, mostly Grenache from a small village cooperative in Languedoc. If you want fresh and crisp without pretention enjoy.*

<b>2010 Domaine La Chapelle de la Bastide, Picpoul de Pinet</b>	<b>£5.75</b>	<b>£8.00</b>	<b>£22.50</b>
---	--------------	--------------	---------------

*Sourced from the vineyards surrounding the Etang de Thau near Montpellier, this lively wine is pale yellow with green hues. Displays attractive peachy and grapefruits aromas with pleasing crisp and clean finish*

<b>2010 Domaine de Rochebin, Bourgogne Chardonnais</b>	<b>£7.50</b>	<b>£10.25</b>	<b>£29.75</b>
--	--------------	---------------	---------------

*From the Maconnais area of southern Burgundy this fruit driven and nicely balanced wine combines attractive creamy notes with stone white fruits character.*

### STARTERS

Soupe du jour		£4.95
Homemade terrine served with its condiments		£6.25
Duck foie gras fait maison served with red wine and onion jam With toasted brioche		£11.95
Selection of charcuteries served with shallots jam and gherkins		£9.00
Oven baked Camembert served with garlic toast (20 min)		£10.25
Feuilleté of scallops with creamy wild mushroom		£8.75/£17.50
Tiger prawn tempura served with rougail tomato sauce		£7.50
Escargots de Bourgogne (20 min)	½ Dozen £6.50	Dozen £9.95
Seared squid salad with a spicy and aromatic olive oil		£6.50/£11.50
Smoked duck and confit bacon salad served with raspberry vinaigrette		£6.50/£11.50
Baby spinach, anchovies and Tome de Savoie salad served with lemon dressing		£6.50/£11.50