

FEBRUARY SPECIAL FOOD

PASTRIES

LEMON MERINGUE TART	£4.50
HONEY MADELEINES (pack of 6)	£6
CROISSANT (only available on Friday, Saturday & Sunday)	£2
PAIN AU CHOCOLAT (only available on Friday, Saturday & Sunday)	£2.50
BRIOCHE (only available on Friday, Saturday & Sunday)	£6
CANELÉ – unit/4 units SELECT Vanilla, Raspberry, Dulce de Lece, Salted Caramel or Lemon Curd	£2.8/£10

COOKED MEALS

TARTIFLETTE (approx. 650g) – bake in oven 20 minutes at 200°	£15
SALMON, LEEK & POTATO GRATIN – 20 minutes at 200°	£14

THE FONDUE KIT (for 2 people – 600g)

Made with 2 Swiss cheeses and white wine, just empty in a saucepan to heat and dip bread or potatoes for a cheesy night in!

- **PAIR** Maison Blanche – Mont-Sur-Rolle Chasselas 2016
Great refreshing Swiss white wine, ideal with the fondue!

THE FEBRUARY CHEESE BOARD

- 250g REBLOCHON (soft cow's)
- 200g SCHLOSSBERGER 18 MONTHS (hard cow's)
- 150g SAINT-NECTAIRE (firm soft cow's)
- 200g FOURME D'AMBERT (mild cow's milk blue)
- 1 X PONT d'YEU 170g (soft goat's milk coated with ashes)
- 1 X CARAMELISED RED ONION CHUTNEY (40g)
- 1 X SALTED BUTTER WITH SALT CRYSTALS (250g)
- 1 X BAGUETTE (half baked, finish 5 minutes at 180°)
- **PAIR** Domaine de Roncevaux – Macon Cuvée Authentique 2019
Soft and refreshing unoaked Burgundy Chardonnay with peachy notes.