**Olive nocerella £ 3,50**

**Home bake Focaccia bread with & rosemary £ 4,50**

Allergen advice – Directly contains: - gluten.

Small

**L’Atelier salad platter & Goat cheese Briwat £** **9 / £ 14**

A variety of seasonal and aromatic salad tastings

served with goat cheese filled Briwat. Vegan option available.

Allergen advice – Directly contains: - gluten, soya, milk, sesame.

**Moroccan Goat cheese salad £** **7**

Allergen advice – Directly contains: - gluten, soya, milk, sesame & pine seeds,

**Soup Onion £** **6**

Tasty onion soup with Emmental gratin with home made Baguette.

Allergen advice – Directly contains: - gluten, milk.

**Tart au Champignon £ 9**

Autumn Girolle and Wild mushroom Cheese Tart with a French salad dressing.

Allergen advice – Directly contains: - milk, gluten.

Mains

**Mediterranean roasted Duck breast with Mash £ 21**

 Roasted duck with red Port, Yukon potato mash with Girolle mushrooms.

Allergen advice – Directly contains: - soy, sesame nuts.

**Lamb Rack&Cream Potato Gratin £ 24**

 Lamb rack with caramelised sand carrots and potato gratin with French Cheese.

**Chicken Tagine Khadra £ 17**

 Free range organic chicken with prepared with Puy lentils, grilled aubergines and herbs.

**Tagine with Autumn Vegetables & Mushrooms £ 16**

Tagine prepared with fresh beans, butternut, chickpea & lentil based coconut charmoula.

Allergen advice – Directly contains: -

**Lamb Tagine with Quince&Prunes £ 22**

 Slow cooked Lamb shoulder with caramelised Quince&Prunes with scent of cinnamon and orange blossom.

 **Chicken & Roasted Lamb chops & Couscous £ 19**

Grilled Lamb spiced sausage & free range chicken thy with a seven seasonal vegetable curried broth.

**Allergen advice – Directly contains: - gluten, celery.**

**Angus BeefStew & Yukon Mash £ 22**

 Angus Beef BeefCheek, potato mash, heritage sand carrots in red wine&port Charmoula.

Allergen advice – Directly contains: - celery, dairy .