

HIBOU BLANC

AUTUMN
TWO COURSES £25
THREE COURSES £30

12-6:30PM



Chicken, ham and guinea fowl terrine
celeriac remoulade - parsley mayonnaise - pickled mushroom

Jerusalem artichoke soup
soft herb pistou - chanterelle mushrooms - Roast garlic and ewes cheese soldier

Smoked haddock fishcake
warm tartare sauce - endive and brown shrimp salad



Fillet of hake
colcannon mash - braised leeks - wholegrain mustard and chive butter sauce

Breast of chicken
root vegetable and white bean cassoulet - morteau sausage - black cabbage

8oz ribeye steak au poivre (supplement £5)
fries - peppercorn sauce

Thick slice of wild mushroom, onion and thyme tart (v)
roast salsify - cep mushroom - truffle dressing



Warm apple crumble tartlet
blackberry ripple ice cream

Warm hazelnut financier
milk chocolate custard - roast Comice pear - vanilla ice cream

Thick slice of blue Stilton
warm fig, orange and walnut loaf cake - port syrup

Please note that we cannot guarantee the absence of any allergen. As we use shared equipment in a busy environment, some products may not be suitable for those with severe allergies. Our menu constantly changes; please advise our team every time you visit as we may be using substituted ingredients.

10% discretionary service charge will be added to your bill