



The Waggoners

Starters

Breadbasket and Normandy butter	£4.50
Marinated olives	£5.00
Gazpacho méditerranéen, croutons a l'ail (V, Gluten free available) Mediterranean chilled peppers & tomato soup with garlic croutons	£8.50
Cuisses de grenouilles (GF) Frog's legs cooked in garlic butter	£9.50
Soufflé a la tomate, salade de roquette (V) – 20 minutes cooking time Tomato souffle with rocket salad	£15.00
Salade de radis d'antan aux oranges, noix et Bleu d'auvergne (V, GF, Vegan available) Salad of heritage radishes, orange, walnut & blue cheese	£13.00
Salade Lyonnaise (GF available) Chicory salad with bacon, croutons and poached egg	£10.50
Terrine de Sole, Crabe, aneth, sauce aioli noire (GF available) Sole, Crab and dill terrine with black garlic mayonnaise	£11.50

Main Courses

Escalope de veau Milanaise, pommes purée ou frites Breaded Veal escalope served with mash potato or French fries	£26.00
Fillet de Dorade, polenta, ratatouille, tapenade & huile de Homard (GF) Seared Sea Bream fillet with crispy polenta, ratatouille, black olive tapenade & Lobster dressing	£24.00
Tortelloni d'épinards & ricotta, salsa piment et coriandre (V) Spinach & ricotta tortelloni, chilli & coriander salsa	£19.50
Entrecôte de bœuf sauce poivre vert (GF) 10oz Sirloin steak, field mushroom, tomato, chips, Peppercorn Sauce	£34.00
Tartare de bœuf, salade et frites (GF) Hand cut prime raw scottish beef seasoned with mustard, gherkins, raw egg yolk and caper dressing, green leaf and French fries	£24.00
Moules Marinière Frites (GF) Mussels cooked in a white wine, garlic & shallots butter sauce with fries	£17.50
Sole Meunière, pommes nouvelles Whole Sole served with lemon & parsley butter and new potatoes *Depending on weather and market availability	£29.00
To share for 2	
Carre d'agneau, pomme purée a l'ail confit et épinards a la crème, jus au romarin (GF) 6 bones rack of spring Lamb, confit garlic mash potato, creamed spinach & Rosemary jus	£70.00

*As we cook from scratch, some dishes may contain trace elements of allergens, nuts, and bones. Please ask a member of staff.
All prices are inclusive of 20% value added tax. A service charge of 10% will be added to the final bill.*



Desserts (all at £8.50)

Crêpes Suzette (V) (£3.50 supplément)

Pancakes cooked in an orange syrup and flambe with Grand Marnier

Coupe citronnée du waggoners (V, GF)

Lemon curd & meringue ice cream, Limoncello & chantilly cream

Pêche pochée au champagne et vanille, anglaise aux amandes (V, GF available)

Champagne & Vanilla poached fresh peach, almond custard

Mousse au chocolat noir, langue de chat (V, GF available)

Dark chocolate mousse with crispy biscuit

Parfait glacé à la fraise et crème fraîche, compote de fraise et palet breton (V, GF)

Strawberry & crème fraîche frozen parfait served with a strawberry compote & French palet Breton biscuit

Le Colonel (GF, Vegan) Lemon sorbet and frozen vodka

Chariot de fromages

Selection of French cheeses, crackers & chutney

£13.00

Ice creams & Sorbet £2.90 per scoop (all served with a biscuit)

Ice creams : Chocolate, Vanilla, Espresso coffee bean, Lemon curd & meringue, honey & lavender, Blackberry

Sorbets (Vegan) : Black currant, Spiced Clementine, Raspberry, Strawberry, Blood orange, Lemon sherbet, Apple

Tasting Menu for the whole table only

Available on request

5 Courses £48

With wine Pairing £70

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