



French Bread and Normandy salted butter £4
Marinated mixed olives £4.50

Starters

Gazpacho méditerranéen, croutons a l'ail (V, Gluten free available) £8.50
Mediterranean chilled peppers & tomato soup with garlic croutons

Cuisses de grenouilles (GF) £9.50
Frog's legs cooked in garlic butter

Salade de radis d'antan aux oranges, noix et Bleu d'auvergne (V, GF, Vegan available) £13.00
Salad of heritage radishes, orange, walnut & blue cheese

Salade Lyonnaise (GF available) £10.50
Chicory salad with bacon, croutons and poached egg

Saumon fumé d'Ecosse, pain complet grillé et crème au raifort (GF available) £12.50
Scottish smoke salmon, toasted brown bread & horseradish cream

Mains

Rôtisserie du jour (GF available) £21.50
Roast sirloin of Scottish beef or Mimram Valley roast pork served with duck fat roasted potatoes, seasonal vegetables, homemade gravy & Yorkshire pudding

Tortelloni d'épinards & ricotta, salsa piment et coriandre (V) £19.50
Spinach & ricotta Tortellonisi, chilli & coriander salsa

Fillet de Dorade, polenta, ratatouille, tapenade & huile de Homard (GF) £24.00
Seared Sea Bream fillet with crispy polenta, ratatouille, black olive tapenade & Lobster dressing

Waggoners fish and chips £17.00
Beer battered fish and chips, peas and tartar sauce.

Homemade beef cheeseburger, brioche bun & chips £16.00
Add bacon for £1

*** Children menu any dish, 1 scoop ice cream, 1 soft drink £12.00**



Sandwiches & light bites

Salmon and horseradish baguette sandwich, mixed leaf	£10.00
Roast Beef , Horseradish baguette sandwich, mixed leaf	£9.50
Moroccan style Falafel & hoummous dip	£6.50
Hot dog , brioche roll, home made Sauerkraut & chips	£12.00
Croque-monsieur & salad garnish	£11.00
Cheese and ham toastie with bechamel sauce & cheese	
Croque-Madame & salad garnish	£11.50
Cheese and ham toastie with bechamel sauce & cheese with pan fried egg	
Sourdough Garlic Bread (add cheese £1)	£5.00
Chunky chips / fries	£4.50
Truffle & Parmesan Fries	£7.50
Crispy Squid with garlic & parsley mayonnaise	£8.00

Desserts £8.50

Mousse au chocolat noir, cigarette russe (V, GF available)

Dark chocolate mousse with crispy biscuit

Parfait glacé a la fraise et crème fraiche, compotée de fraise et palet breton (V, GF)

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

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

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

Les fromages de France £13

French cheese sélection

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) : Raspberry, Strawberry, blood orange, spiced clementine

*** Children menu available for children under 11 years old**

*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. *Child dishes available for children under 11 years old*