



LA PETITE PÉTANQUE

• RESTAURANT AND TEA ROOMS •

STARTERS

Soup of the day with warm Crusty Bread £7.00 (V,VGO,GFO)

Pollenta Hash Brown with Pickled Lemon, Grilled Aubergine and Crispy Carrot £8.00 (VG, GF)

Braised Pork Shoulder and Sour Apple Scotch Egg with a Walnut Ketchup £9.00

Prawn and Crayfish in a Marie Rose sauce served with a Crispy Green Leaf Salad.
Petite £9.00 Main £13.00 (GFO)

MAINS

Roast Beef £18.00 or Roast Chicken £17.00 (GFO)

Special Roast of the day £18.00

Served with Crispy Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding and a Rich Red Wine Gravy

Vegetable Wellington £16.00 (VGO) (V)

Served with Crispy Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding and a Rich Red Wine Gravy

Add Cauliflower Cheese £4.00 (GF) (V)

Fish and Chips £17.50 (GFO)

Served with a Salad Garnish, Pickles, and Homemade Tartar Sauce

Pan Fried Sea Bass Fillet, Served with a Bisque Risotto and a Toasted Almond Gremolata £17.00 (GF)

Penne Arrabiata. Pasta Tubes with a Spicy, Garlic and Tomato Sauce, topped with Parmesan Cheese
£15.00 (VG,VGO)

HOMEMADE BURGERS

All served in a Brioche Bun with a salad and Homemade Coleslaw Garnish and Fries

Jerk Chicken Burger £16.00 (GFO)

100% British Beef Burger with Bacon and Smoked Oakwood Cheese £16.00 (GFO)

Falafel Burger with Sriracha Mayonnaise £16.00 (V,VGO,GFO)

DESSERTS

Homemade Cheesecake of the day £8.50 (V)

Peanut Butter Brownie, Served with Vanilla Ice Cream £8.50 (V)

Sticky Toffee Pudding, Served with Salted Caramel Sauce £8.50 (V,GF)

Brioche Bread and Butter Pudding, Served with Custard £8.50 (V)

Ice Cream Sundae's £8.50 (V,VGO,GFO)

Choice of Mixed Berries, Chocolate Flake, Chocolate Brownie or Banana Split

Cream Tea. Two Homemade scones served with Clotted Cream, Tiptree Jam and a Pot of Tea £9.00

Selection of Homemade Cakes £4.50 (VGO) (GFO)

SUNDAY LUNCH

10% discretionary gratuity is added to all bills. A 10% non-discretionary gratuity is added to all bills for parties of 6 or more people.