

The Sparrowhawk French Night

Provençal fish soup with rouille £5.95

Coquilles St Jacques;
Hand dived scallops with mushroom duxelle & Mornay sauce
£8.25

Tomato “tarte fine” with crisp basil £5.95

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Pan fried trout, haricots verts, capers & lemon £13.95

Classic French casserole of Toulouse sausage, slow cooked
duck & white beans topped with garlic & herb crumb £12.95

Entrecote of beef with red onions & garlic, confit potatoes
£13.95

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Fig & blueberry clafoutis;
Fresh figs & blueberries baked in a sweet pancake batter
£5.25

Baked French apple tart, vanilla ice cream £4.95

Classic crème brûlée with orange tuille biscuits £4.95