

La Perle

seasonal • local • ethical

FRENCH MENU

Tuesday Evening 6pm till 9.30pm

Sample Menu Subject to Change

Starters

Soupe du Jour

Carmenere D.O. Valle De Colchagua, Chile 2016 13.5%

Soufflé au Roquefort, Spring Onion Cream

Semillion, Mon Vieux 'Aquifer', Swartland, South Africa 2015 12.5%

Pâté de Campagne, Sourdough, Chutney, Salad

Chenin Blanc, False Bay, South Africa 2016 14%

Mains

Chargrilled Entrecôte au Poivre, Haricot Verts, Pommes Pont Neuf

Côtes du Rhône Villages Boutinot Rhône Fide et Arte 'Les Coteaux' 2014 13.5%

Moules Marinière, French Fries

Muscadet, Les Grands Presbytères, France, 2015 12%

Ratatouille Crêpes, Gruyère, Salad Assiette

Pinotage, False Bay, South Africa 2014 13.5%

Desserts

Tarte Tatin, Glace de Vanille

Domaine De Grange Neuve, Monbazillac 2011 13%

Crème Brûlée

Domaine L'Ermitage 'Le Muscat', Costieres de Nimes, France 2016 15%

Epoisse with Pear & Walnut Salad

Calvados Pays D'Auge 40%

£19.95 for Three Courses

£29.95 for Three Courses with Wine Pairing

Please inform a member of staff of any dietary requirements.