

MIEL ^{ET} MOI

LICENSED PATISSERIE

TO SHARE

CHEESE FONDUE WITH CRUSTY BREAD	6.5
FRESHLY BAKED BREADS & OLIVES	6.5
SLICED CURED MEATS	7
SALT CHILLI SQUID, GINGER & CHILLI DIPPING SAUCE	9

TO SAVOUR

SCALLOPS, GARDEN HERB CRUSHED PEAS & BLACK PUDDING	9
CHICKEN CAESAR SALAD	7.5
SOUP & WHEATEN BREAD	4.5
MUSHROOM, TRUFFLE & PARMESAN BRUSCHETTA	7.5

SOMETHING BIGGER

BRAISED BEEF, TRUFFLE MASH, WILD MUSHROOMS, SEASONAL GREENS & JUS	14
<i>Recommended Pairing: Beef Steak Malbec</i>	
COD, LEMONGRASS, CHILLI & CORIANDER NOODLE BROTH	14
<i>Recommended Pairing: Brightwater Sauvignon Blanc</i>	
RATATOUILLE OF VEGETABLES, FRESH TAGLIATELLE	10
<i>Recommended Pairing: Bavarder Merlot</i>	
CHARRED LEMON & BLACK PEPPER CHICKEN, FLAT BREAD WITH HARISSA MAYO	13
<i>Recommended Pairing: La Deliziosa Pinot Grigio</i>	

SIDES

CHUNKY CHIPS	3.25
ROSEMARY, SEA SALT & PARMESAN FRIES	3.5
SWEET POTATO FRIES	4.5
MASHED POTATO	3.25
SEASONAL VEGETABLES	3.5

SOMETHING SWEET

CAKE & BUBBLES	9.95
<i>A slice of Gateau of your choice with a glass of Prosecco</i>	
SWEET PLATTER & COCKTAIL	10.95
<i>Enjoy a cocktail of your choice with 3 of our mini patisserie items</i>	
<i>A full range of pastries and cake available. Please ask server for details.</i>	