

The P O I N T
RESTAURANT

Menu

STARTER

Cured Bresaola - 9.5

Bresaola Cuite, Roquette, Parmesan, Vinaigrette à la Truffe

Twice Baked Cheese Soufflé - 8.5

Soufflé au Fromage Cuit Deux Fois, Cheddar, Crème de Moutarde à Grains Entiers

Soupe du Jour - 8.5

bread rolls

MAIN COURSE

SALMON GRAVLAX - (SMALL 10.5, LARGE 15.5)

SALADE NIÇOISE

FISH AND CHIPS - 17.5

BEER BATTERED HADDOCK, CHIPS, CRUSHED PEAS, TARTARE SAUCE, LEMON

CHICKEN CAESAR SALAD - (SMALL 10.5, LARGE 15.5)

BABY GEM, ANCHOVIES, PARMESAN, CROUTONS

MUSSELS AND FRITES (SMALL 13.5, LARGE 15.5)

MUSSELS COOKED IN WHITE WINE, SHALLOTS, GARLIC, BREAD

WILD MUSHROOM FRICASSÉE - 12.5

TOASTED BRIOCHE, POACHED EGG, WATERCRESS

LIGHT BITES

CHOICE OF WHITE OR WHOLEMEAL SANDWICHES

* PRAWNS, CRAYFISH, MARIE ROSE, BABY GEM, CUCUMBER - 12

* HONEY ROASTED GAMMON, EMMENTAL, ROCKET, WHOLEGRAIN MUSTARD MAYO - 11.5

* TOMATO, GOAT'S CHEESE, OLIVE, ROCKET (VEGAN OPTION AVAILABLE) - 10.5

VEGETARIAN BOARD - 11

MARINATED VEGETABLES, DIPS, OLIVES, BREAD

CHARCUTIER BOARD - 13

SELECTION OF CURED MEATS, DIPS, BREAD

BAKED CAMEMBERT - 12

SMOKED CHILI JAM, SOURDOUGH

BRIE, RED ONION MARMALADE AND CHIVE QUICHE - 10.5

MIXED LEAVES, BALSAMIC SYRUP



SIDES

FRIES - 4.5

SWEET POTATO FIRES - 6

MIXED SALAD - 4.5

BREAD ROLLS - 2.5

APERITIVO MENU

Available from 14:00 to 18:00

Choice of 3 items with a drink - 22

APERITIVO SELECTION

* MIXED OLIVES

* CRACKLING AND APPLE PUREE

* CRÈME CHEESE STUFFED PEPPERS

* SCOTCH EGGS AND PICCALILLI

* NOBBY'S NUTS

* TYRELLS CRISPS

APERITIVO DRINKS

* APEROL SPRITZ

* NEGRONI

* PINT OF BEER

* HOUSE RED OR WHITE WINE