



cardo

restaurant & eatery

STARTER

- *Soup of the Day (please see our Blackboard)
- *Starter of the Day (please see our Blackboard)
- *Steamed Mussels, white wine, cream, apples & cider (gf)
- *Homemade ham hock terrine, sourdough toast, chutney, cornichon (can be gf)
- *Deep fried cauliflower bites, romesco (vegan)

MAIN

- * Plat du jour (please see our Blackboard)
- * Poisson du jour (please see our Blackboard)
- *Slow cooked osso bucco, garlic mashed potato, red wine jus (gf)
- *Panfried squid, sauteed potato, borlotti beans, spinach, chorizo, pesto (gf)
- *Pumpkin & sage risotto (vegan & gf)

DESSERT

- * Dessert du jour (please see our Blackboard)
- * Apple pie, creme patissiere
- *Dark chocolate brownie, mixed berry coulis (vegan)
- *Le Café Gourmand: four little pastries of the day
& your choice of Coffee or Tea (£2 supplement)
- *Cheese selection with oatcakes and apple & brandy chutney (£2 supplement)

LUNCH: MAIN COURSE £19.90 / 2 COURSES £23.90 / 3 COURSES £27.90

DINNER: MAIN COURSE £22.90 / 2 COURSES £26.90 / 3 COURSES £30.90

LUNCH 12H-15H (TUESDAY-SATURDAY)

DINNER 17H-LATE (TUESDAY, WEDNESDAY, THURSDAY) / 17H-18H30 (FRIDAY / SATURDAY)

