

**Symphonie d’Automne**

**Lunch Two Course Meal £21.95 Lunch Three Course Meal £26.95**

**Dinner Two Course Meal £26.95 Dinner Three Course Meal £31.95**

***Please Note: Friday & Saturday Dinner Two Course £29.95 – Three Course* *£34.95***

*All prices include VAT*

**N.B. A Discretionary 10% Service Charge will be added to your final bill,**

**which is shared amongst the staff**

**Debit • Maestro • Mastercard • Visa (Sorry, we do not accept cheques)**

***Please refrain from using mobile telephones in the restaurant***

***Please note: we no longer make Taxi reservations***

Vegetarian dish – Gluten free – Special dishes can be prepared with 24hr min. notice

All ingredients used in this menu are to our knowledge GM free

If you suffer from allergies, please do not hesitate to ask the Manager about allergens in this menu

**#** Not available at Lunch

*Ouverture*

**(V) Soupe du Jour**

Soup of the Day

**Escargots de Bourgogne**

Snails cooked in garlic butter

**# Gâteau de Crabe Tiède Épicé, Coulis Bloody Mary, Salade de Micro Roquette**

Warm spicy crab cake, Bloody Mary coulis and rocket salad

**Terrine de Gibier à l’Armagnac, Chutney Groseille et Toast de Brioche**

Game and Armagnac terrine, redcurrant chutney, brioche toast

**(V) Quiche au Roquefort, Tomates Confites et Poireaux**

Sun blushed tomato, leek and Roquefort quiche

**Filet Mignon de Porc Fumé, Sauce au Raifort, Salade de Pommes et Céleris**

Smoked pork tenderloin, green apple and celeriac salad, horseradish sauce

**Roulade de Tartare de Saumon et Saumon Fumé, Réduction de Porto Blanc**

Duo of smoked salmon and salmon tartare, white port reduction

**#** **Encornet Farci à la Mousse de Poivrons Rôtis, Sauce Crustacée**

Baby squid filled with a fish and red pepper mousse, shellfish sauce

**Entrée du Jour**

Starter of the day

*Suite*

 **Plat du Jour**

Dish of the Day

**Magret de Canard Rôti, Sauce à la Mûre, Pommes de Terre Landaises**

Roasted duck breast, blackberry sauce, sautéed potatoes and bacon

**Suprême de Poulet Poêlé, Sauce Morilles, Aligot au Comté**

Pan-fried corn fed chicken supreme, morel sauce, Comté cheese mash potatoes

**Casserole de Chevreuil Automnale, Purée de Panais**

Autumn venison stew, parsnip purée

**Cuisse de Lapin à la Moutarde de Dijon, Tagliatelles Fraîches**

Braised rabbit leg with Dijon mustard sauce, fresh tagliatelle

**#** **Entrecôte Grillée Sauce au Poivre, Tomate Provençale**

Grilled sirloin steak, green peppercorn sauce, Provençal tomato

**(V) Crumble de Fromage de Chèvre au Doubeurre et Concassée de Tomates**

Goat’s cheese, butternut squash and tomato crumble

**Filet de Loup de Mer au Coulis de Chou-Fleur, Polenta aux Petit Pois et Huile de Basilic**

Pan fried fillet of seabass, cauliflower coulis, crispy pea polenta and basil oil

**#** **Filet de Sole Farci au Haddock Fumée, Façon Bouillabaisse, Pommes Safranées**

Lemon sole filled with a smoked haddock mousse, fish soup, aioli foam and saffron boiled potatoes

*Nos Légumes*

**Pommes Sautées £4.25 - Gratin Dauphinois £4.25**

**Haricots Verts à l’Ail £4.25 – Carottes Chantenay aux Epices Cajun £4.25 - Légumes du Jour £4.25**

**Salade Composée £3.95**

**La Barbe, 71 Bell Street, Reigate, Surrey RH2 7AN – Tel: 01737241966 – www.labarbe.co.uk**



*Porto*

**Late Bottled Port** *10 years old* **£6.00 *(50ml)* £60.00 *per bottle***

**Tawny Port** *10 years old* **£6.00 *(50ml)* £60.00 *per bottle***

**Warres 1998 £9.50 *(50ml)* £100.00 *per bottle***

**Cockburn 1985 N/A £150.00 *per bottle***

*Finale*

**Sélection de Fromages de France**

Selection of French cheeses from the trolley

 *Supplement £2.95 or £7.95 as an extra course*)

**#** **Éclair au Caramel, Tuile Chocolat Noir et Sorbet Banane**

Banoffee flavoured traditional choux pastry and banana sorbet

**Crème Brûlée au Gingembre Confit**

Candied ginger crème brulée

**Pommes Caramélisées au Calvados, Chantilly à la Cannelle, Glace Vanille**

Warm caramelised apples, cinnamon Chantilly and vanilla ice cream

**#** **Pain Perdu au Banyuls, Prunes Rôties**

Banyuls French toast, warm roasted plum and double cream

**Tarte au Citron, Sorbet Framboise**

Lemon tart, raspberry sorbet

**Aumônière Tiède au Chocolat Noir, Sorbet Fruit de la Passion**

Warm dark chocolate parcel, passion fruit sorbet, chili toffee coulis

**Délice de Sorbets**

Selection of homemade sorbets

**Dessert du Jour**

Sweet of the day

*Vins de dessert*

 Château Roumieu (2011) £10.00 (125m) £55.00 (75 cl)

 Appellation Sauternes Contrôlée (14.5%)

 Lush, with lovely marzipan, fig, pear & tangerine cream

 notes, laced with honeysuckle & green tea. The long finish

 has a nice lime note hanging on. Shows more brightness

 than power. Sémillon, Sauvignon Blanc and Muscadelle.

 **Château de Stony (2014) £7.50** (125ml) **£42.00** (75cl)

 Appellation Muscat de Frontignan Contrôlée (15%)

 Light lemon yellow. Persistent aromas of apricots,

 vanilla, acacia and honey. Fresh on the palate with

 notes of white peaches with a lingering finish of hazelnuts.

 **Banyuls Rimage “Les Clos de Paulilles” (2013) £8.00** (125ml) **£30.00** (50cl)

 Appellation Banyuls Contrôlée (16%)

 Made from 100% Grenache Noir grape this wine offers some

 Extraordinary aromas of cherry, blackberry, blackcurrant and

 Blueberry. Full bodied, ample with an incredible long finish.

*Menu created by: Romain, Francois, Massimo, Axel &, Ryan*

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