

WALMER CASTLE

FREEHOUSE EST. 1845

LA GRANDE FÊTE

A WEEK OF CELEBRATING ALL THINGS FRENCH

Monday 1st - Saturday 6th September



WALMER

CASTLE

MONDAY 1ST SEPTEMBER – CHANSONS FRANÇAISES DUO

7:30 – 9:30PM

TUESDAY 2ND SEPTEMBER – TRADITIONAL FRENCH MIME ARTIST

7PM ONWARDS

WEDNESDAY 3RD SEPTEMBER - GYPSY JAZZ TRIO

7:30 – 9:30PM

No ticket required. Please call us on 020 3946 9555 or visit our website to book a table.

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LA GRANDE FÊTE - FRENCH WEEK MENU

Monday 1st – Saturday 6th September

Apéritif

FRENCH 75, Coates & Seely English sparkling wine, lemon juice, No. 3 gin

Starters

TUNA NIÇOISE, seared line caught tuna, cherry tomatoes, green beans, Kalamata olives,
anchovies, lemon house vinaigrette

SAUCUSSION BRIOCHÉ LYONNAIS, smoked sausage, red onion marmalade, port wine jus,
champignon de Paris mushrooms, baby watercress

ESCARGOT DE BOURGOGNE, parsley & garlic butter, toasted baguette

Paired with

SAUVIGNON DE TOURAINE, LES PETITS FAITEAUX, LOIRE, France 2023

Mains

CONFIT DE CANARD, Creedy Carver duck, creamy mash, sautéed spinach, Madeira & orange jus

BOUILLABAISSE, mussels, scallops, cod, saffron potatoes, rouille toasted baguette

Paired with

PICPOUL DE PINET, LA SERRE, VILLA NORIA, France 2023

BORDEAUX, CHÂTEAU LA TESSONNIERE, MEDOC, France 2019

Puddings

CRÈME BRÛLÉE

SELECTION OF FRENCH CHEESES, Roquefort, Comté, Reblochon, artisan crackers,
apple, walnuts

To Finish

SAUTERNES, Romer du Hatoy, France 2016 A selection from Harris Vintners

(please ask the team for a full list)

Please advise a member of the team of any dietary requirements or allergies. Some dishes may contain nuts.

A discretionary service charge of 12.5% will be added to your bill and distributed to the team. Please ask
a member of the team for more information.