

ENTRÉES / STARTERS

Garlic bread 3.5

Sicilian green olives 3.5

Soupe du jour / Soup of the day 5.5

Buratta / Buratta, heritage tomatoes & salsa verde 7.5

Roquette / balsamic reduction

St-Jacques grillée / Grilled scallops & pork crackling popcorn 12

creamed crushed peas / pomegranate molasses

Pâté du chef / Calves liver, foie gras & pancetta terrine 9

spicy pear chutney / toasted brioche

Salade de chevre / Tempura courgette flower stuffed with goat's cheese 7

beetroot salad / apple pure / balsamic reduction

Poulpe mariné / Octopus & avocado salad 9

Mediterranean vegetables marinated with garlic & lemon / carrot rouille

Croquettes de crab et homard / Croquettes of crab & lobster 9

aioli / chilli jam / baby leaves / lemon

Asperge raclette / Grilled asparagus wrapped in Serrano ham 8

Raclette glaze / sundried tomato / capers (also available as vegetarian)

Moules Marinière / Mussels Marinere 7

fresh mussels / white wine, shallot & garlic cream

6 Escargots a la Bourguignonne / Six Burgundy snails 7.5

stuffed with fresh garlic & herb butter

ENTREMET / INTERMEZZO / PALATE CLEANSER

Vodka & lemon sgroppino 7

Prosecco blended with vodka & lemon sorbet

Sorbet (Citron ou Pomme Vert) / Sorbet (Lemon or Green Apple) 3

ALL OUR DISHES ARE FRESHLY COOKED TO ORDER FROM CAREFULLY SOURCED FRESH PRODUCE
& MAY TAKE SOME TIME TO PREPARE, WE APPRECIATE YOUR PATIENCE

For parties of 6 or more a discretionary 12% gratuity will be added to your bill

Please inform us of any allergies or special dietary requirements

All our dishes are cooked in our kitchen, where nuts, gluten & other allergens are present, therefore we cannot guarantee that the food is completely free from their traces.

LES PLATS / MAINS

Grillades / From the Grill:

Filet / Fillet steak (8oz) 23

green peppercorn & brandy sauce / pommes allumettes garnish
/ with seared foie gras +£5 / with Roquefort + £3 /

Faux fillet / Sirloin steak 17.5

caramelized shallot, grilled cherry tomato & garlic mushroom sauce

Faux fillet tagliata / 16-oz sirloin tagliata 35

grilled & sliced / served on bed of roquette & parmesan salad / olive oil

Escalope de veau á la milanaise / Veal escalope á la Milanaise 16

smoked mozzarella / crispy crumb crust / tomato sauce

Epaule d'agneau / Slow-roasted lamb shoulder 20

rosemary, garlic & Port sauce / mint & redcurrant jelly

Lapin Dijonnaise / Rabbit Dijonnaise 16

wild mushrooms, mirapoix & tarragon / Brandy cream & hint of Dijon mustard

Supreme de poulet / Chicken supreme rolled with pancetta 14

toasted pine nuts / lemon & thyme sauce

Chilli à la Russe 14

our own recipe chilli of pork, beef & chorizo / rice / crème fraiche / spring onions / Emmental

Plat du jour / Chef's suggestion of the day ...£ Market price

please ask your server

Fillets de bar / Pan-seared fillets of seabass Vierge 14

chilled sauce of roasted tomatoes, capers, basil & lemon / baby leaves garnish

Supreme de flétan / Supreme of halibut 19

sautéed baby leeks / crustacean infused Champagne beurre blanc / fresh chives

Moules Marinière et frites / Mussels Marinier with chips 14

fresh mussels / white wine, shallot & garlic cream

Vegetarian Chef's suggestion of the day 13

(daily changing, also Chef will be more than happy to offer alternatives to suit you)

SIDES:

- Fresh chips 3
- Dauphinoise potato 3
- Courgette frits 3
- Creamed Spinach 4
- Mixed salad 3
- Mushrooms in garlic butter 3
- Haricot verte/Green beans 3
- Braised pilaf rice 3

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