

ENTRÉES / STARTERS

Garlic bread 3.5

Sicilian green olives 3.5

Soupe du jour / Soup of the day 5.5

Cocotte d'écrevise et champignon / Porcine mushroom & crayfish cocotte 9
creamy white wine sauce / Emmental glaze

St-Jacques grillée / Grilled scallops & pork crackling popcorn 12
creamed crushed peas / pomegranate molasses

Crêpe façon normande / Normandy style baked pancakes with camembert 7
cider crêpes / caramelized Calvados apples / Camembert

Canard fume, chevre et châtaignes / Smoked duck & goat's cheese salad 8
glazed rum chestnuts / marinated beetroot / raspberry vinaigrette

Jambon, mozzarella, pêche grillée / Serrano ham, Buffalo mozzarella & grilled peaches 7.5
roquette / sweet basil dressing / balsamic reduction (available as vegetarian)

Pâté du chef / Rabbit, foie gras & pistachio terrine 9
quail egg / cornichons / apple chutney / toasted brioche

Croquettes de crabe et homard / Croquettes of crab & lobster 9
chilli jam / baby leaves / lemon

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

Calvados & apple sgroppino 7

Prosecco blended with Calvados & green apple 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

chorizo, garlic & roast pepper sauce

Sanglier Terre et Mer / Venison Surf & Turf 22

venison steak / grilled garlic slipper lobster / sauce Américaine

Cotelettes d'agneau / Lamb cutlets 20

Merlot, Morello cherry & rosemary jus / mint & redcurrant jelly

Steak tartare / Beef fillet steak tartare 27

prepared at your table / served with olive oil croutes & salad garnish

Poulet roquefort / Chicken supreme Roquefort 14

Roquefort sauce / roasted figs / toasted almonds

Lapin Dijonnaise / Rabbit Dijonnaise 16

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

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

Fillet de truite de mer / Grilled supreme of Scottish loch trout 14

roasted butternut squash & truffle veloute / salmon caviar

Supreme de flétan / Supreme of halibut 19.5

scallops, pear & Brandy sauce / fresh chives

Moules et frites / Mussels Marinier & 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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