

## ENTRÉES / STARTERS

*Garlic bread 3.5 / Sicilian green olives 3.5*

*Soupe du jour / Soup of the day 5.5*

*Cocktail d'écrevisse / Crayfish & tiger prawn cocktail 9*

*Cognac Marie-Rose / avocado mousse / olive oil croutes*

*St-Jacques grillée / Grilled scallops with caviar 12*

*butternut squash puree / keta caviar melba / pomegranate reduction*

*Profiteroles fondue Valdôtaine / Fontina fondue profiteroles 7*

*sundried tomato coulis / baby roquette*

*Crème brûlée de foie gras / Foie gras crème brulee 9*

*orange & Sauternes jelly / crispy fig toast*

*Jambon cru et chevre / Serano, goat's cheese & marinated beetroot salad 8*

*pumpkin seeds / raspberry, honey & Sherry vinaigrette*

*Pâté du chef / Chef's pâté of the day 9*

*quail egg / cornichons / spicy apple chutney / toasted brioche*

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

*chilli jam / baby leaves / lemon*

*Moules Marinière / Mussels Mariniere 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 discretional 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 (seared foie gras +£5 or Roquefort + £3)

#### **Faux fillet / Sirloin steak 17**

garlic porcine & parmesan gratin

### Prepared at you table (minimum for 2 people, price is per person):

#### **Steak Diane 27**

with a sauce of mushroom, shallots, red wine, Cognac & mustard

#### **Fillet steak Tartare 27**

with olive oil coutes

#### **Filet de porc façon Orloff / Pork fillet Orloff 15**

wrapped in pancetta / Comte cheese stuffing / crackling popcorn / three mustard sauce

#### **Epaule d'agneau / Slow roasted lamb shoulder 22**

rosemary & Port demi-glace / mint & redcurrant jelly

#### **Magret du canard / Pan roasted duck breast 16**

mandarin sauce / chestnut & cognac puree

#### **Foie de veau / Calves liver Chasseur 17**

bacon lardons, mushroom, caramelized shallot & Cabernet jus

#### **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

#### **Bouillabaisse / Bouillabaisse of fish & seafood 18**

red mullet, seabass, octopus, prawns & mussels / fish, vegetable & Pastis broth / rouille crouste

#### **Supreme de flétan / Supreme of halibut 21**

scallop, samphire, lemon & thyme beurre blanc

#### **Moules et frites / Mussels Mariniere & 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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