

ENTRÉES / STARTERS

Garlic bread 4 / Provençal olives 4

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

Encornets frits / Salt & pepper fried baby squid 7

chorizo & garlic mayonnaise / lemon / spring onion

Crème brûlée de foie gras / Foie gras crème brulee 9

orange & Sauternes jelly / crispy fig toast

with 120 ml glass of Muscat st Jean de Minervois +£7

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

pumpkin seeds / raspberry, honey & Sherry vinaigrette (available as vegetarian)

Pâté maison / Vension, port & cranberry terrine 9

quail egg / 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 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 (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 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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