

## ENTRÉES / STARTERS

*Garlic bread 4 / Provençal olives 4*

*Soupe du jour / Soup of the day 5.5*

*Rillettes de crabe / Crab salad with avocado mousse profiterole 10*

*tomato tartare / baby leaves*

*Croquettes de canard / Croquettes of pulled duck, sweet potato & spring onion 9*

*chilli jam / orange & baby leaves salad*

*Encornets frits / Salt & pepper fried baby squid 7*

*chorizo & garlic mayonnaise / lemon / spring onion*

*St-Jacques poêlés / Pan seared scallops 12*

*butternut squash puree / pomegranate, cucumber & coriander concasse / pomegranate molasses*

*Jambon et mozzarella / Parmaham, buffalo mozzarella & grilled peaches 9*

*sweet basil dressing / balsamic reduction*

*Panna cotta de chevre / Goat's cheese panna cotta 8*

*apple & almond salad / fig crispbread / quince confiture*

*Pâté maison / Rabbit, apricot & pistachio terrine 8.5*

*red onion marmalade / toasted brioche*

*Moules Marinière / Mussels Mariniere 7*

*fresh mussels / white wine, shallot & garlic cream*

*6 Escargots a la Bourguignonne / Six Burgundy snails 8*

*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 filet / Sirloin steak 17**

sundried tomato, chilli & chives butter / Cabernet & shallot jus

#### **Côtelettes d'agneau / Lamb cutlets 21**

cherry, rosemary & Port jus / minted pear

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

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

with olive oil croutes

#### **Steak Diane 27**

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

#### **Poussin roti / Poussin (spring chicken) 15**

roasted with cherry tomatoes, garlic & tarragon sauce

#### **Veau façon saltimbocca / Veal escalope Saltimbocca style 17.8**

wrapped in parmaham & basil / lemon, caper & asparagus beurre blanc

#### **Cuisse du canard / Confit of duck leg 14**

fennel & orange puree / caramelized apples wrapped in pancetta

#### **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

#### **Dorade grillée / Grilled fillet of seabream Vierge 14**

chilled tomato, olive oil, lemon, capers & fresh herb sauce / roast beetroot & olive tapenade

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

scallop & chives 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
- Buttered Spinach 4
- Mixed salad 3
- Garlic Mushrooms 3
- Haricot verte/Green beans 3
- Braised pilaf rice 3
- Asparagus 6

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