

ENTRÉES / STARTERS

Garlic bread 4 / Provençal olives 4

Soupe du jour / Soup of the day 5.5

Rillettes de crabe / Piquant crab rillettes & gazpacho 10

basil infused olive oil / croute / mixed 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

Salade de poulpe / Flamed octopus, parmaham & crushed avocado guacamole salad 9

Aioli / pea shoots / cornichons

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 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 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 / Pan grilled poussin (spring chicken) 15

warm tarragon, garlic, lemon & tomato salsa

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

Crevettes en persillade / Crevettes Persilade 17

pan fried with garlic & parsley butter / lemon

Supreme de flétan / Supreme of halibut 21

pan seared asparagus / scallop 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

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