

ENTRÉES / STARTERS

Garlic bread 4 / Provençal olives 4

Soupe du jour / Soup of the day 5.5

Tartlette aux champignons / Wild mushroom tartlette cocotte 8

mixed wild mushrooms in a light garlic & Parmesan cream / runny egg yolk / truffle vinaigrette / baby leaves

Salade de pulpe / Flamed octopus, potato & padron pepper salad 9

mango, lime & spring onion dressing

Crabe et guacamole piquant / Crab claw meat salad & piquant guacamole 9

crab salad / crushed avocado with chilli, lime & fresh herbs / pomegranate / olive oil croute

Figues et chevre / Grilled figs stuffed with goat's cheese 8

muscat jelly / crushed halzelnuts / mint chiffonade / fig crispbread

St-Jacques poêlés / Pan seared scallops 12

celeriac puree / vegetable crisps / caramelized Granny Smith apples

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

homemade tartar sauce / lemon

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 & pear 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)

Steak de chevreuil / Venison steak 17

grilled plum with Roquefort & pine nuts / bittersweet Port jus

Entrecote / Ribeye steak 19.5

flamed wild mushrooms/ caramelized shallots / three mustard sauce

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

Fillet steak Tartare 27

with olive oil croutes

Fillet Steak Diane 33

sauce of mushroom, shallots, Cognac & mustard

Epaule d'agneau / Slow roasted shoulder of lamb rubbed with garlic & rosemary 23

red wine & rosemary jus / red currant & mint jelly

Blanc de poulet façon involtini / Chicken breast escalope involtini style 14

wrapped with parmaham, chorizo & halloumi / roast red pepper, thyme & lemon coulis

Lapin cuisiné "à l'istrettu"/ Rabbit cooked Corsican style 17.5

slowly cooked in crushed tomato, white wine, garlic, oregano & thyme sauce with green olives

Stroganoff / Beef Stroganoff 20

strips of beef fillet cooked with mushrooms & shallots in a Brandy & paprika sauce / braised rice

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

Steak d'espadon / Pan seared swordfish steak 16

lemon, capers & almond butter sauce with spring onion

Fillet de Saint-Pierre / Fillet of John Dory 15

grilled with crevettes, roast cherry tomato & pancetta / light white wine, tomato, garlic & parsley emulsion

Moules et frites / Mussels Marinier & chips 15

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
- Peas à la Français(with bacon) 4
- Garlic Mushrooms 3
- Haricot verte/Green beans 3
- Braised pilaf rice 3
- Mixed salad 3

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