

ENTRÉES / STARTERS

We will happily provide bread & butter on arrival, additional basket of bread - £2

Garlic bread 4 / Provençal olives 4

Soup of the day / Soupe du jour 6

Prawn & lobster croquettes / Croquettes du crevettes et homard 10

Aioli / baby leaves / lemon

Goat's cheese soufflé / Soufflé au fromage de chèvre 8

sweet & salted glazed beetroot & chestnuts

Pan seared scallops & chorizo hollandaise / St-Jacques poêlés 13

pea puree & micro herbs

Wild mushroom cocotte / Cocotte aux champignons 8

creamy garlic sauce & French Emmental glaze / croutes

Foie gras crème brûlée / Crème brûlée de foie gras 9

sauternes & orange jelly / crispy pancetta sprinkles / fig crispbread

Salt & pepper fried baby squid / Encornets frits 8

homemade chilli jam / lemon

Mixed game terrine / Terrine de gibier 8.5

quail egg / piquant apricot chutney / toasted brioche

Mussels Mariniere / Moules Marinière 8

fresh mussels / white wine, shallot & garlic cream

Six Burgundy snails / 6 Escargots a la Bourguignonne 8

stuffed with fresh garlic & herb butter

Entremet / Intermezzo / Palate cleanser

Vodka & lemon sgroppino

7.5

Prosecco blended with vodka &
lemon sorbet

Calvados & Apple

sgroppino 7.5

Prosecco, Calvados & Green
Apple sorbet

Sorbet 3

(Lemon or Green Apple)

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

Pork fillet « Terre et mer » / Porc terre et mer 15

pork fillet roasted in pancetta / tiger prawns in a tomato, lemon & garlic sauce

Rabbit with wild mushrooms à la Dijonnaise / Lapin à la Dijonnaise 17

cooked with white wine, vegetable mirepoix, tarragon & hint of Dijon mustard

Shoulder of lamb slow-roasted with rosemary & garlic / Epaule d'agneau 23

tomato & red wine jus / mint & redcurrant jelly

Chicken fillet saltimbocca style / Poulet saltimbocca 14.5

with parmaham & sage / lemon & thyme sauce

Beef Stroganoff / Bœuf Stroganoff 22

strips of beef fillet in a paprika, Cognac & mushrooms sauce / served with braised rice

Chilli à la Russe 14

our own recipe chilli of pork, beef & chorizo served with rice, crème fraiche, spring onions & Emmental

GRILLADES / FROM THE GRILL:

Fillet steak Rossini / Filet de bœuf façon Rossini 24

butter & truffle croustade, smooth liver pate, creamy Madeira sauce / add Foie Gras +£5 or Roquefort + £3

Ribeye steak « au Poivre » / Entrecôte au Poivre 19

green peppercorn, cracked pepper & Brandy sauce / add Foie Gras +£5 or Roquefort + £3

Venison steak / Steak de chevreuil 16

butternut squash puree / mulled wine & cherry compote / parmesan crisp

Plat du jour / Chef's suggestion of the day ... £ Market price please ask your server

Miso marinated cod loin / Morue au miso 15

stir-fried samphire with sesame & spring onion

Halibut supreme « a la Meuniere » / Suprême de flétan 21

Champagne beurre blanc with scallops & apple

Moules et frites / Mussels Marinier & chips 16.5

fresh mussels in white wine, shallot & garlic cream

Vegetarian Chef's suggestion "du moment" 13

SIDES:

Fresh chips 3.5

Dauphinoise potato 3.5

Courgette frits 3.5

Buttered Spinach 4.5

Tomato & onion salad 3.5

Garlic new potatoes 3.5

Haricot verte / Green beans 4

Braised pilaf rice 3.5

Mixed leaf salad 3.5