

ENTRÉES / STARTERS

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

Garlic bread 4.5 / Provençal olives 3

Soup of the day / Soupe du jour 6

Tiger prawn tails cooked with garlic, parsley & white wine / Crevettes à l'ail 9
lemon & spring onions

Pigeon breast Rossini / Pigeon Rossini 11

crispy brioche croute, duck pate, Madeira sauce, truffle oil

Six Burgundy snails / 6 Escargots a la Bourguignonne 8

stuffed with fresh garlic & herb butter

Confit duck & spring onion croquettes / Croquettes du canard 10

orange & pumpkin seed salad, tamarind & peanut dressing

Tempura scallops with apple, spring onion & coriander salad / St-Jacques piquant 13.5

coconut & lime dressing, julienne red chilli

Piquant crab salad with crushed avocado & mango / Salade du crabe 10

mango coulis, micro leaves

Grilled figs stuffed with goat's cheese / Figue et chevre grillée 9

sauternes & orange jelly, toasted almonds

Mussels Mariniere / Moules Marinière 8

fresh mussels / white wine, shallot & garlic cream

Salt & pepper fried baby squid / Encornets frits 8

chilli jam / lemon

ENTREMET / INTERMEZZO / PALATE CLEANSER

Vodka & lemon sgruppino OR Orange, passion fruit & Grand Marniere sgruppino 8

Sorbet (Lemon or Orange & Passion Fruit) 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

Coffee-glazed duck breast / Magret de canard 17.5

mandarin sauce, spring onions

Lamb cutlets grilled with goat's cheese & thyme crust / Côtelettes d'agneau 20

blackberries, red wine, red currant & mint jus

Venison steak / Steak de chevreuil 18

flame-grilled, with pea & celeriac puree, wild mushrooms & Malbec jus

Chicken Kiev with nduja & garlic butter / Blanc de poulet façon Kiev 15

red onion & tomato julienne salad

Fillet steak "Au Poivre", flame-grilled / Filet de boeuf 23.5

green peppercorn & brandy sauce, pommes allumettes garnish / add Foie Gras +5 or Roquefort + 4

Chilli à la Russe 15.5

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

Rabbit Dijonnaise / Lapin Dijonnaise 18

cooked with mushrooms, shallot & garlic in a Brandy & cream sauce with tarragon & hint of Dijon mustard

PREPARED AT YOUR TABLE, MINIMUM FOR 2 PEOPLE , PRICE PER PERSON

Steak Diane 27.5

sirloin steak prepared with a mushroom, shallot, mustard &

Cognac sauce

Steak Tartare / Tartare de boeuf 27.5

hand-diced raw fillet steak with cornichons, capers, parsley,

shallots, spicy Dijon, egg yolk & with croutes

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

Monkfish medallions in sauce Provençale with scallops / Médallions de lotte 21.5

tomato & white wine sauce with capers, olives & fresh herbs

Stuffed fillets of seabass wrapped in pancetta / Bar farci 15.5

artichoke & sun-blushed tomato stuffing, creamy lemon & thyme sauce, crispy basil

Moules et frites / Mussels Marinier & chips 17.5

fresh mussels in white wine, shallot & garlic cream

Vegan pea & shallot ravioli or Vegetarian Chef's suggestion "du moment" 13

Sides:

Fresh chips 4

Dauphinoise potato 3.5

Courgette frits 3.5

Buttered Spinach 4.5

Tomato & onion salad 3.5

Petit pois a la francaise 3.5

Haricot verte/Green beans 4

Braised pilaf rice 3.5

Mixed leaf salad 3.5

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