

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

Chicken Caesar croquettes / Croquettes du poulet Caesar 9

chicken, parmesan & leek croquettes, Caesar dressing, baby gem, parmesan shavings

Piquant crab & crushed avocado salad / Salade du crabe 11

tomato & Bloody Mary jelly, baby leaves

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

lemon & spring onions

Scallops wrapped in parma ham / St-Jacques et jambon cru 13.5

Pan-seared, with butternut squash puree & chilli julienne

Twice-baked goat's cheese soufflé / Soufflé de chevre 9.5

pear, poached in red wine & Port, acacia honey with truffles

Six Burgundy snails / 6 Escargots a la Bourguignonne 8.5

stuffed with fresh garlic & herb butter

Mussels Mariniere / Moules Marinière 8

fresh mussels / white wine, shallot & garlic cream

Chicken, chorizo & pistachio terrine / Terrine du chef 9

piquant pineapple, apple & Bourbon chutney, toasted brioche

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

Slow roasted lamb shank / Jarret d'agnea rôti 19.5

tomato, rosemary & crushed roasted garlic jus, red currant & mint jelly

Coffee-glazed duck breast / Magret de canard 17.5

mandarin sauce, spring onions

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

Venison steak / Steak de chevreuil 18

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

Chicken supreme stuffed with Roquefort, apricots & pine nuts / Blanc de poulet farci 15

sauce Veronique of white wine, grapes & chives

Beef Stroganoff 23

strips of beef fillet cooked in Brandy, shallot, mushroom garlic, paprika & wine cream, served with braised rice

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 Mariniere & 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 4

Courgette frits 3.5

Buttered Spinach 4.5

Tomato & onion salad 3.5

Petit pois a la francaise 4

Haricot verte/Green beans 4

Braised pilaf rice 3.5

Mixed leaf salad 3.5

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