

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

White asparagus, smoked salmon tartar & poached egg / Aspèrges et saumon 10
white asparagus "à la grecque", dill & lemon vinaigrette

Mussels Marinier / Moules Marinière 8

fresh mussels / white wine, shallot & garlic cream

Scallops, Romesco sauce & crispy Serrano ham / St-Jacques et Serrano 13.5

pan-seared, Romesco sauce of toasted almonds, garlic & roasted pimentos, crispy julienne of Serrano ham

Chicken three way: terrine, croquette & smooth liver paté / Poulet 9.5

onion, red wine & thyme marmalade, chilli jam, toast

Six Burgundy snails / 6 Escargots à la Bourguignonne 9

stuffed with fresh garlic & herb butter

Piquant crab, prawn & avocado mousse salad / Crabe, crevettes et avocat 11

lime, chilli & coriander dressing, baby leaves

Foie gras & Muscat crème brûlée with apple / Crème brûlée de foie gras 10

caramelized apple, spiced apple chutney, crispy apples, crispbread

Twice-baked goat's cheese soufflé & beetroot / Soufflé de chèvre 9.5

beetroot salad, honey & cinnamon walnuts

Salt & pepper fried baby squid / Encornets frits 8

homemade tartar sauce / lemon

ENTREMET / INTERMEZZO / PALATE CLEANSER

Vodka & lemon sgruppino OR Orange, passion fruit & Grand Marnier 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

Roasted duck breast 18.5

asparagus, grape & Calvados sauce

Fillet steak dusted in crushed peppercorns & flame-grilled / Filet de boeuf 24

creamy three mustard & Brandy jus, pommes allumettes garnish / add Foie Gras +5 or Roquefort + 4

Grilled lamb cutlets / Côtelettes d'agneau 22

cherry & Grand Marniere sauce, whipped goat's cheese, red currant & mint jelly

Rabbit à la Dijonnaise / Lapin à la Dijonnaise 19

slowly cooked in a creamy Brandy, white wine, tarragon & mushroom sauce with hint of Dijon mustard

Flame-grilled sirloin steak 20

roasted tomato, thyme & shallot sauce, wild garlic chimichurri

Supreme of chicken stuffed with chorizo, halloumi & garlic / Poulet farci 16.5

roasted red pepper & sun-blushed tomato coulis

Beef Stroganoff 23

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

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

Steak Diane 28.5

sirloin steak prepared with a mushroom, shallot, mustard &

Cognac sauce

Steak Tartare / Tartare de boeuf 28.5

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

Pan-roasted halibut supreme / Flétan et St Jacques 22.5

Champagne, chives & scallop beurre blanc

Grilled fillet of seabream / Daurade grillée 16.5

topped with pan-fried samphire & lemongrass, toasted almonds, lemon & lime dressing

Moules et frites / Mussels Mariniere & chips 18

fresh mussels in white wine, shallot & garlic cream

Beetroot & Ricotta Tortellini or Vegetarian Chef's suggestion "du moment" 14

Sides:

Fresh chips 4

Dauphinoise potato 4.5

Courgette frits 3.5

Buttered Spinach 4.5

Tomato & onion salad 3.5

Buttered New potatoes 4

Haricot verte/Green beans 4

Braised pilaf rice 3.5

Mixed leaf salad 3.5

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