

ENTRÉES / STARTERS

We will happily provide bread & butter on arrival, additional basket of bread - £3

Garlic bread 5.5 / Provençal olives 3.5 / Gruyere gougeres 7

Soup of the day / Soupe du jour 6.5

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

Mussels Mariniere / Moules Marinière 8.5

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 10

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

Six Burgundy snails / 6 Escargots à la Bourguignonne 9.5

stuffed with fresh garlic & herb butter

Salt & pepper fried baby squid / Encornets frits 8.5

homemade tartar sauce / lemon

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 chevre 9.5

beetroot salad, honey & cinnamon walnuts

ENTREMET / INTERMEZZO / PALATE CLEANSER

Vodka & lemon sgroppino OR Raspberry & Vodka sgroppino 8

Sorbet (Lemon or Raspberry) 3.5

All our dishes are freshly cooked to order from fresh produce & may take some time to prepare, we appreciate your patience

Please inform us of any allergies or special dietary requirements,

our food is cooked to order & we can alter the recipe to accommodate most of them. However, 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.

For parties of 5 or more a discretionary 12% gratuity will be added to your bill

LES PLATS / MAINS

Roasted duck breast 18.5

charred plum & Port coulis, crumbled Roquefort

Veal cutlet & Porcine sauce / Cote de veau 22

flame grilled, with sauce of porcine & wild mushrooms, garlic, & Cognac (or plain with red wine jus on the side)

Spring chicken Basque style / Poussin Basques 18

pan roasted with padron peppers & Basque style tomato, thyme, white wine, chilli & pancetta sauce

Fillet steak "au poivre" / Filet de boeuf au poivre 24.5

dusted in cracked black pepper, green peppercorn & brandy sauce, roasted cherry tomatoes / add Foie Gras +6 or Roquefort + 4

Pork belly with honey, truffle & soy glaze & apples / Poitrine de porc 17.5

caramelized apples, glaze perfumed demi-glaze

Slow roasted lamb shank / Jarret d'agneau 19.5

red wine, red currant & rosemary jus, red currant & mint jelly

Beef "olives" façon Bolognese 17.5

beef medallions "paillard" rolled with Bolognese ragu & caramelizes onions & pan-roasted, with tomato sauce & parmesan shavings

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

Scampi Don Peppino way 29.5

Scampi tails cooked in a Provençal sauce with courgettes, peppers, shallots in a tomato & Cognac sauce

Steak Tartare / Tartare de boeuf 29.5

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 bisque 24

crab & lobster croquette & bisque

Grilled seabream fillet & samphire / Daurade grillée 17

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

Moules et frites / Mussels Marinier & chips 19.5

fresh mussels in white wine, shallot & garlic cream

Vegan Pea & Shallot ravioli or Vegetarian Chef's suggestion "du moment" 15

Sides:

Fresh chips 4

Dauphinoise potato 4.5

Courgette frits 3.5

Buttered Spinach 4.5

Tomato & onion salad 3.5

Garlic new potatoes 4

Haricot verte/Green beans 4

Braised pilaf rice 3.5

Mixed leaf salad 3.5

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