

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

Petite tagliata, Salsa Verde & Parmesan shavings / Petite tagliata 11

grilled & sliced sirloin, roquette leaves (available as a main £22)

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 croquettes & Padron peppers / Croquettes de poulet 9.5

chorizo Aioli & lemon

Six Burgundy snails / 6 Escargots a la Bourguignonne 9.5

stuffed with fresh garlic & herb butter

Salt & pepper fried baby squid / Encornets frits 8.5

homemade tartar sauce / lemon

Seabass ceviche, crab, radish & blackberries / Ceviche de bar et crab 11

blanch-cured seabass fillet, lime, chilli & coriander dressing, piquant crab rilletes

Burrata, grilled peaches & parmaham / Burrata et jambon cru 10.8

sweet basil dressing, balsamic reduction (available as vegetarian)

Grilled figs stuffed with goat's cheese / Figue et chevre 9.5

Muscat jelly, toasted almonds, baby leaves

Entremet / Intermezzo / Palate cleanser:

Vodka & lemon sgroppino or Raspberry & Vodka sgroppino 8.5

(Sorbet blended with Prosecco & Vodka)

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

Pork belly with honey, truffle & soy glaze & apples / Poitrine de porc 17.5
caramelized apples, glaze perfumed demi-glaze

Fillet steak "au poivre" / Filet de boeuf au poivre 24.5
grilled with cracked black pepper, green peppercorn & brandy sauce, roasted cherry tomatoes
*add Foie Gras +6 or Roquefort +4

Roasted duck breast, Champagne & strawberries / Magret de canard 19
Champagne, strawberry & orange beurre blanc, crispy raspberries

Beef medallions "surf & turf" / Bouef Terre et Mer 18.5
pan-seared beef fillet medallions "paillard" topped with prawns in garlic, chilli & roasted med vegetable sauce

Flame-grilled veal chop / Cote de veau 22
lemon, sage & pine nut butter sauce

Spring chicken Basque style / Poussin Basques 17.5
pan roasted with padron peppers & Basque style tomato, thyme, white wine, chilli & pancetta sauce

Slow roasted lamb shank / Jarret d'agneau 19.5
red wine, red currant & rosemary jus, red currant & mint jelly

Prepared at your table, minimum for 2 people , price per person

Scampi Don Peppino way 29.5

Scampi tails cooked in a Proveal 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

Halibut supreme a la Setoise / Flétan façon Setoise 24

scallop & cockles in tomato, white wine & saffron cream

Marinated swordfish steak & sauce Vierge / Espadon grillée 17.5
marinated with citrus & thyme, grilled & served with chilled sauce of tomato concasse, fresh herbs, lemon, capers & garlic

Moules et frites / Mussels Mariniere & 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

Buttered Spinach 4.5

Haricot verte/Green beans 4

Dauphinoise potato 4.5

Tomato & onion salad 3.5

Braised pilaf rice 3.5

Courgette frits 3.5

Garlic new potatoes 4

Mixed leaf salad 3.5

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