

Entrées / Starters

We will happily provide bread & butter on arrival, additional basket of bread - 4 £

Garlic bread 6.5 / Provençal olives 4

Soup of the day / Soupe du jour 7

Venison, foie gras & wild mushroom terrine / Terrine du chef 11

blackberry, apple & gin chutney, cornichon, baguette croute

Seared scallops / St-Jacques 14.5

crushed peas, thyme & lemon risotto, crispy pancetta

Smoked eel, beetroot & apple salad / Anguille fumé 11

horseradish crème fraîche, vinaigrette

Salt & pepper fried baby squid / Encornets frits 9.5

homemade chilli jam, lemon

Chicken & chorizo croquettes / Croquettes de poulet et chrizo 11

chimichurri aioli, baby leaves, lemon

Foie gras & Sauternes crème brûlée 12

salted caramel crust, balsamic caviar, toasted brioche

Twice baked goat's cheese soufflé / Soufflé de chevre 12

pumpkin jelly, rosemary & honey glazed hazelnuts

Mussels Marinere / Moules Marinière 9.5

fresh mussels cooked in white wine, shallot & garlic cream

Six Burgundy snails / 6 Escargots a la Bourguignonne 11

stuffed with fresh garlic & herb butter

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.

a discretional optional 12% gratuity will be added to your bill

Les Plats / Mains

Pan-roasted duck breast / Magret de canard 23

Port & shallot jus with pancetta lardons & cranberries

Ribeye steak, foie gras butter & porcine / Entrecote au foie gras et ceps 27

Madeira jus with porcine mushrooms

Chicken leg ballotine stuffed with spinach & Pecorino / Ballotine de poulet 19

creamy walnut, honey & oregano sauce

Rabbit cooked Dijon style / Lapin façon Dijonnaise 22

cooked in a creamy wine & Brandy sauce with mushrooms, tarragon, vegetable mirepoix & hint of Dijon

Fillet steak "au poivre" / Filet de boeuf au poivre 29

grilled, with cracked black pepper, green peppercorn & Brandy sauce, charred cherry tomatoes

*add Foie Gras +8 or Roquefort + 5

Beef Stroganoff / Stroganoff du boeuf 25

strips of beef fillet with mushrooms, shallots & garlic in a Cognac & paprika creamy sauce, served with braised rice

Lamb shank Provençal / Jarret d'agneau Provençal 25

Slow roasted with olives, tomato, rosemary, thyme garlic & tomato sauce

Prepared at your table, minimum for 2 people, price per person (please check for availability):

Steak Tartare / Tartare de boeuf 36

hand-diced raw fillet steak with cornichons, capers, onion, parsley & egg yolk & spices

Steak Diane 39

Butterflied fillet steak with a sauce of flamed mushroom, shallots, Cognac & mustard

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

Seared marinated swordfish steak / Steak d'espadon 19.5

caponata with tomato, aubergine, raisins, lemon & basil with toasted pine nuts

Halibut & scallop beurre blanc / Flétan St Jacques 25

white wine beurre blanc with chives

Moules et frites / Mussels Marinier & chips 21

fresh mussels in white wine, shallot & garlic cream

Pea & Shallot Ravioli or Vegetarian Chef's suggestion "du moment" 17

Sides:

Fresh chips 4.5

Buttered Spinach 4.5

Haricot verte/Green beans 4

Dauphinoise potato 4.5

Tomato & onion salad 4

Braised pilaf rice 3.5

Courgette frits 3.5

Garlic new potatoes 4

Mixed leaf salad 3.5

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