

## 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

Guinea fowl, black pudding & cranberry terrine / Terrine du chef 11  
red onion marmalade, quail egg, cornichon & toasted baguette

Seared scallops with Pduja & asparagus risotto / St-Jacques et Pduja 14.5  
micro leaves garnish

Crab, roasted sweet potato & wild garlic salad / Crabe piquant 12  
piquant mayonnaise & crispy croutons

Salt & pepper fried baby squid / Encornets frits 9.5  
homemade chilli jam, lemon

Crayfish & avocado gratin / Gratin des écrevisses et avocat 12  
Mornay sauce, Emmental & Pecorino glaze, trout caviar

Grilled goat's cheese & Parma ham salad 13  
toasted brioche, Morello cherry compote

Brioche "pain perdu" stuffed with camembert / Pain perdu au camembert 11  
Camembert stuffed French toast, apple & Calvados jelly, honey-roasted walnuts

Mussels Marinere / Moules Marinière 9.5  
fresh mussels cooked in white wine, shallot & garlic cream

Six snails Rockefeller style / 6 Escargots Rockefeller 11  
tossed in spinach, parsley, garlic & Noilly Prat butter, Persillade crumb crust

### 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 discretionary optional 12% gratuity will be added to your bill

## Les Plats / Mains

Pork cutlet Basque style / Porc basquaise 19

grilled & finished in the sauce of roast peppers, tomato, garlic, chilli & lardons with white wine & herbs

Lamb cannon pan-roasted with thyme & smoked seasalt / Fillet d'agneau 26

port, shallot, red currant & rosemary jus

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

grilled, with cracked black pepper, green peppercorn & Brandy sauce, pommes allumettes garnish

\*add Foie Gras +8 or Roquefort + 5

Chicken breast roulade Cordon Bleu style / Poulet facon Cordon bleu 19

rolled with Gruyere & parmaham & crispy coated, salsa verde

Ribeye steak, garlic butter & porcine / Entrecote a l'ail et ceps 27

Madeira jus with porcine mushrooms

Honey & sesame glazed duck breast with samphire / Magret de canard 23

oriental style orange sauce with soy & ginger

Beef Stroganoff / Stroganoff du boeuf 25

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

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

Roasted loin of cod & pancetta wrapped asparagus / Cabillaud roti 19

lemon & tarragon beurre blanc

Halibut, red mullet & seafood pot-au-feu / Pot-au-feu des la mer 26

octopus, prawns & mussels in a fennel, potato, white wine & fresh herbs broth

Moules et frites / Mussels Mariniere & 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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