

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

Crayfish & avocado gratin / Gratin des écrevisses et avocat 12

Mornay sauce, Emmental & Pecorino glaze, trout caviar

Mussels Mariniere / Moules Marinière 9.5

fresh mussels cooked in white wine, shallot & garlic cream

Guinea fowl, black pudding & cranberry terrine / Terrine du chef 12

red onion marmalade, quail egg, cornichon & toasted baguette

Grilled goat's cheese & Parma ham salad 11

toasted brioche, Morello cherry compote (also available as vegetarian)

Crab & lobster croquettes / Croquettes des crabe et homard 13

oriental slaw, black garlic aioli

Seared scallops with petit pois & lemon risotto / St-Jacques et risotto 14.5

micro leaves garnish

Salad of Camembert, chicory, apple & honey walnuts / Salade Normande 9.5

apple & Calvados jelly, crispy croutons

Salt & pepper fried baby squid / Encornets frits 9.5

homemade chilli jam, lemon

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

Slow roasted pork belly / Poitrine de porc 19

with Bourbon & caramelized apple glaze

Lamb loin pan-roasted with thyme & smoked seasalt / Filet d'agneau 26

Port, shallot, red currant & rosemary jus

Filet steak "au poivre" / Filet de boeuf au poivre 30

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 façon 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 24

oriental style orange sauce with soy & ginger

Beef medallions paillard & prawns "terre et mer" / Boeuf "terre et mer" 26

medallions of beef fillet & tiger prawn tails in a piquant garlic, tomato & chilli sauce, olive oil persillade

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

Pan-seared fillet of seabream / Filet de daurade 19

roasted & marinated vegetables a la Grecque, beetroot, lime & capers dressing

Supreme of halibut St Jacques / Flétan St Jacques 26

scallop, Champagne & chives beurre blanc

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 4

Courgette frits 4

Garlic new potatoes 4

Mixed leaf salad 4

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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

Pan-seared fillet of seabream / Filet de daurade 19

roasted & marinated vegetables à la Grecque, beetroot, lime & capers dressing

Supreme of halibut St Jacques / Flétan St Jacques 26

scallop, Champagne & chives beurre blanc

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 4

Courgette frits 4

Garlic new potatoes 4

Mixed leaf salad 4

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

Please inform us of any allergies or special dietary requirements

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

Crayfish & avocado gratin / Gratin des écrevisses et avocat 12

Mornay sauce, Emmental & Pecorino glaze, trout caviar

Mussels Mariniere / Moules Marinière 9.5

fresh mussels cooked in white wine, shallot & garlic cream

Guinea fowl, black pudding & cranberry terrine / Terrine du chef 12

red onion marmalade, quail egg, cornichon & toasted baguette

Grilled goat's cheese & Parma ham salad 11

toasted brioche, Morello cherry compote (also available as vegetarian)

Crab & lobster croquettes / Croquettes des crabe et homard 13

oriental slaw, black garlic aioli

Seared scallops with petit pois & lemon risotto / St-Jacques et risotto 14.5

micro leaves garnish

Salad of Camembert, chicory, apple & honey walnuts / Salade Normande 9.5

apple & Calvados jelly, crispy croutons

Salt & pepper fried baby squid / Encornets frits 9.5

homemade chilli jam, lemon

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

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Les Plats / Mains

Slow roasted pork belly / Poitrine de porc 19

with Bourbon & caramelized apple glaze

Lamb loin pan-roasted with thyme & smoked seasalt / Filet d'agneau 26

Port, shallot, red currant & rosemary jus

Filet steak "au poivre" / Filet de boeuf au poivre 30

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 façon 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 24

oriental style orange sauce with soy & ginger

Beef medallions paillard & prawns "terre et mer" / Boeuf "terre et mer" 26

medallions of beef fillet & tiger prawn tails in a piquant garlic, tomato & chilli sauce, olive oil persillade

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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

Pan-seared fillet of seabream / Filet de daurade 19

roasted & marinated vegetables a la Grecque, beetroot, lime & capers dressing

Supreme of halibut St Jacques / Flétan St Jacques 26

scallop, Champagne & chives beurre blanc

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 4

Courgette frits 4

Garlic new potatoes 4

Mixed leaf salad 4

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red onion marmalade, quail egg, cornichon & toasted baguette

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toasted brioche, Morello cherry compote (also available as vegetarian)

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oriental slaw, black garlic aioli

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micro leaves garnish

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apple & Calvados jelly, crispy croutons

Salt & pepper fried baby squid / Encornets frits 9.5

homemade chilli jam, lemon

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tossed in spinach, parsley, garlic & Noilly Prat butter, Persillade crumb crust

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Madeira jus with porcine mushrooms

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oriental style orange sauce with soy & ginger

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

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Supreme of halibut St Jacques / Flétan St Jacques 26

scallop, Champagne & chives beurre blanc

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

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Haricot verte/Green beans 4

Dauphinoise potato 4.5

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Braised pilaf rice 4

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toasted brioche, Morello cherry compote (also available as vegetarian)

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oriental slaw, black garlic aioli

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micro leaves garnish

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apple & Calvados jelly, crispy croutons

Salt & pepper fried baby squid / Encornets frits 9.5

homemade chilli jam, lemon

Six snails Rockefeller style / 6 Escargots Rockefeller 11

tossed in spinach, parsley, garlic & Noilly Prat butter, Persillade crumb crust

Entremet / Intermezzo / Palate cleanser:

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Madeira jus with porcine mushrooms

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oriental style orange sauce with soy & ginger

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

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

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roasted & marinated vegetables a la Grecque, beetroot, lime & capers dressing

Supreme of halibut St Jacques / Flétan St Jacques 26

scallop, Champagne & chives beurre blanc

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 4

Courgette frits 4

Garlic new potatoes 4

Mixed leaf salad 4

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Soup of the day / Soupe du jour 7

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Mornay sauce, Emmental & Pecorino glaze, trout caviar

Mussels Mariniere / Moules Marinière 9.5

fresh mussels cooked in white wine, shallot & garlic cream

Guinea fowl, black pudding & cranberry terrine / Terrine du chef 12

red onion marmalade, quail egg, cornichon & toasted baguette

Grilled goat's cheese & Parma ham salad 11

toasted brioche, Morello cherry compote (also available as vegetarian)

Crab & lobster croquettes / Croquettes des crabe et homard 13

oriental slaw, black garlic aioli

Seared scallops with petit pois & lemon risotto / St-Jacques et risotto 14.5

micro leaves garnish

Salad of Camembert, chicory, apple & honey walnuts / Salade Normande 9.5

apple & Calvados jelly, crispy croutons

Salt & pepper fried baby squid / Encornets frits 9.5

homemade chilli jam, lemon

Six snails Rockefeller style / 6 Escargots Rockefeller 11

tossed in spinach, parsley, garlic & Noilly Prat butter, Persillade crumb crust

Entremet / Intermezzo / Palate cleanser:

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Les Plats / Mains

Slow roasted pork belly / Poitrine de porc 19

with Bourbon & caramelized apple glaze

Lamb loin pan-roasted with thyme & smoked seasalt / Filet d'agneau 26

Port, shallot, red currant & rosemary jus

Filet steak "au poivre" / Filet de boeuf au poivre 30

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 façon 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 24

oriental style orange sauce with soy & ginger

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medallions of beef fillet & tiger prawn tails in a piquant garlic, tomato & chilli sauce, olive oil persillade

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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

Pan-seared fillet of seabream / Filet de daurade 19

roasted & marinated vegetables a la Grecque, beetroot, lime & capers dressing

Supreme of halibut St Jacques / Flétan St Jacques 26

scallop, Champagne & chives beurre blanc

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 4

Courgette frits 4

Garlic new potatoes 4

Mixed leaf salad 4

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Entrées / Starters

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Garlic bread 6.5 / Provençal olives 4

Soup of the day / Soupe du jour 7

Crayfish & avocado gratin / Gratin des écrevisses et avocat 12

Mornay sauce, Emmental & Pecorino glaze, trout caviar

Mussels Mariniere / Moules Marinière 9.5

fresh mussels cooked in white wine, shallot & garlic cream

Guinea fowl, black pudding & cranberry terrine / Terrine du chef 12

red onion marmalade, quail egg, cornichon & toasted baguette

Grilled goat's cheese & Parma ham salad 11

toasted brioche, Morello cherry compote (also available as vegetarian)

Crab & lobster croquettes / Croquettes des crabe et homard 13

oriental slaw, black garlic aioli

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micro leaves garnish

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apple & Calvados jelly, crispy croutons

Salt & pepper fried baby squid / Encornets frits 9.5

homemade chilli jam, lemon

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

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Les Plats / Mains

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with Bourbon & caramelized apple glaze

Lamb loin pan-roasted with thyme & smoked seasalt / Filet d'agneau 26

Port, shallot, red currant & rosemary jus

Filet steak "au poivre" / Filet de boeuf au poivre 30

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 façon Cordon bleu 19

rolled with Gruyere & parmesan & crispy coated, salsa verde

Ribeye steak, garlic butter & porcine / Entrecôte à l'ail et ceps 27

Madeira jus with porcine mushrooms

Honey & sesame glazed duck breast with samphire / Magret de canard 24

oriental style orange sauce with soy & ginger

Beef medallions paillard & prawns "terre et mer" / Boeuf "terre et mer" 26

medallions of beef fillet & tiger prawn tails in a piquant garlic, tomato & chilli sauce, olive oil persillade

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roasted & marinated vegetables à la Grecque, beetroot, lime & capers dressing

Supreme of halibut St Jacques / Flétan St Jacques 26

scallop, Champagne & chives beurre blanc

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 4

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Garlic new potatoes 4

Mixed leaf salad 4

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scallop, Champagne & chives beurre blanc

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Sorbet (Lemon or Raspberry) 3.5

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

Les Plats / Mains

Slow roasted pork belly / Poitrine de porc 19

with Bourbon & caramelized apple glaze

Lamb loin pan-roasted with thyme & smoked seasalt / Filet d'agneau 26

Port, shallot, red currant & rosemary jus

Filet steak "au poivre" / Filet de boeuf au poivre 30

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 façon 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 24

oriental style orange sauce with soy & ginger

Beef medallions paillard & prawns "terre et mer" / Boeuf "terre et mer" 26

medallions of beef fillet & tiger prawn tails in a piquant garlic, tomato & chilli sauce, olive oil persillade

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

Pan-seared fillet of seabream / Filet de daurade 19

roasted & marinated vegetables a la Grecque, beetroot, lime & capers dressing

Supreme of halibut St Jacques / Flétan St Jacques 26

scallop, Champagne & chives beurre blanc

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 4

Courgette frits 4

Garlic new potatoes 4

Mixed leaf salad 4

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

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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

Crayfish & avocado gratin / Gratin des écrevisses et avocat 12

Mornay sauce, Emmental & Pecorino glaze, trout caviar

Mussels Mariniere / Moules Marinière 9.5

fresh mussels cooked in white wine, shallot & garlic cream

Guinea fowl, black pudding & cranberry terrine / Terrine du chef 12

red onion marmalade, quail egg, cornichon & toasted baguette

Grilled goat's cheese & Parma ham salad 11

toasted brioche, Morello cherry compote (also available as vegetarian)

Crab & lobster croquettes / Croquettes des crabe et homard 13

oriental slaw, black garlic aioli

Seared scallops with petit pois & lemon risotto / St-Jacques et risotto 14.5

micro leaves garnish

Salad of Camembert, chicory, apple & honey walnuts / Salade Normande 9.5

apple & Calvados jelly, crispy croutons

Salt & pepper fried baby squid / Encornets frits 9.5

homemade chilli jam, lemon

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

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oriental style orange sauce with soy & ginger

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fresh mussels in white wine, shallot & garlic cream

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roasted & marinated vegetables a la Grecque, beetroot, lime & capers dressing

Supreme of halibut St Jacques / Flétan St Jacques 26

scallop, Champagne & chives beurre blanc

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 4

Courgette frits 4

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red onion marmalade, quail egg, cornichon & toasted baguette

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micro leaves garnish

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apple & Calvados jelly, crispy croutons

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homemade chilli jam, lemon

Six snails Rockefeller style / 6 Escargots Rockefeller 11

tossed in spinach, parsley, garlic & Noilly Prat butter, Persillade crumb crust

Entremet / Intermezzo / Palate cleanser:

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Supreme of halibut St Jacques / Flétan St Jacques 26

scallop, Champagne & chives beurre blanc

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 4

Courgette frits 4

Garlic new potatoes 4

Mixed leaf salad 4

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Soup of the day / Soupe du jour 7

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red onion marmalade, quail egg, cornichon & toasted baguette

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toasted brioche, Morello cherry compote (also available as vegetarian)

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homemade chilli jam, lemon

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Soup of the day / Soupe du jour 7

Crayfish & avocado gratin / Gratin des écrevisses et avocat 12

Mornay sauce, Emmental & Pecorino glaze, trout caviar

Mussels Mariniere / Moules Marinière 9.5

fresh mussels cooked in white wine, shallot & garlic cream

Guinea fowl, black pudding & cranberry terrine / Terrine du chef 12

red onion marmalade, quail egg, cornichon & toasted baguette

Grilled goat's cheese & Parma ham salad 11

toasted brioche, Morello cherry compote (also available as vegetarian)

Crab & lobster croquettes / Croquettes des crabe et homard 13

oriental slaw, black garlic aioli

Seared scallops with petit pois & lemon risotto / St-Jacques et risotto 14.5

micro leaves garnish

Salad of Camembert, chicory, apple & honey walnuts / Salade Normande 9.5

apple & Calvados jelly, crispy croutons

Salt & pepper fried baby squid / Encornets frits 9.5

homemade chilli jam, lemon

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

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

Les Plats / Mains

Slow roasted pork belly / Poitrine de porc 19

with Bourbon & caramelized apple glaze

Lamb loin pan-roasted with thyme & smoked seasalt / Filet d'agneau 26

Port, shallot, red currant & rosemary jus

Filet steak "au poivre" / Filet de boeuf au poivre 30

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 façon 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 24

oriental style orange sauce with soy & ginger

Beef medallions paillard & prawns "terre et mer" / Boeuf "terre et mer" 26

medallions of beef fillet & tiger prawn tails in a piquant garlic, tomato & chilli sauce, olive oil persillade

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

Pan-seared fillet of seabream / Filet de daurade 19

roasted & marinated vegetables a la Grecque, beetroot, lime & capers dressing

Supreme of halibut St Jacques / Flétan St Jacques 26

scallop, Champagne & chives beurre blanc

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 4

Courgette frits 4

Garlic new potatoes 4

Mixed leaf salad 4

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

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Entrées / Starters

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Garlic bread 6.5 / Provençal olives 4

Soup of the day / Soupe du jour 7

Crayfish & avocado gratin / Gratin des écrevisses et avocat 12

Mornay sauce, Emmental & Pecorino glaze, trout caviar

Mussels Mariniere / Moules Marinière 9.5

fresh mussels cooked in white wine, shallot & garlic cream

Guinea fowl, black pudding & cranberry terrine / Terrine du chef 12

red onion marmalade, quail egg, cornichon & toasted baguette

Grilled goat's cheese & Parma ham salad 11

toasted brioche, Morello cherry compote (also available as vegetarian)

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oriental slaw, black garlic aioli

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micro leaves garnish

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apple & Calvados jelly, crispy croutons

Salt & pepper fried baby squid / Encornets frits 9.5

homemade chilli jam, lemon

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

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oriental style orange sauce with soy & ginger

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Supreme of halibut St Jacques / Flétan St Jacques 26

scallop, Champagne & chives beurre blanc

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

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Dauphinoise potato 4.5

Tomato & onion salad 4

Braised pilaf rice 4

Courgette frits 4

Garlic new potatoes 4

Mixed leaf salad 4

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toasted brioche, Morello cherry compote (also available as vegetarian)

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oriental slaw, black garlic aioli

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micro leaves garnish

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apple & Calvados jelly, crispy croutons

Salt & pepper fried baby squid / Encornets frits 9.5

homemade chilli jam, lemon

Six snails Rockefeller style / 6 Escargots Rockefeller 11

tossed in spinach, parsley, garlic & Noilly Prat butter, Persillade crumb crust

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Supreme of halibut St Jacques / Flétan St Jacques 26

scallop, Champagne & chives beurre blanc

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

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Buttered Spinach 4.5

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Dauphinoise potato 4.5

Tomato & onion salad 4

Braised pilaf rice 4

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Supreme of halibut St Jacques / Flétan St Jacques 26

scallop, Champagne & chives beurre blanc

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fresh mussels in white wine, shallot & garlic cream

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

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Haricot verte/Green beans 4

Dauphinoise potato 4.5

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Braised pilaf rice 4

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scallop, Champagne & chives beurre blanc

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fresh mussels in white wine, shallot & garlic cream

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