

## 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

Roasted peaches stuffed with goat's cheese / Pêche et chevre 11  
rhubarb & Sauternes compote & toasted almonds

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

Scallops with sweet potato & coconut puree / St-Jacques 14.5  
Seatrout keta caviar, coconut & lime dressing

Rabbit terrine with dried fruits & hazelnut / Terrine du chef 12  
red onion & rosemary marmalade, cornichon, toasted baguette

Prawn, avocado & smoked salmon cocktail / Cocktail de crevettes 12  
gin infused blackberries, Marie Rose sauce

Grilled figs with smoked duck & burrata / Chevre et canard fume 12  
mint & raspberry vinaigrette, balsamic (also available as vegetarian)

Crab & lobster croquettes / Croquettes des crabe et homard 13  
oriental slaw, black garlic aioli

Mussels Mariniere / 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 discretional optional 12% gratuity will be added to your bill

## Les Plats / Mains

Grilled venison steak with Roquefort / Steak de chevreuil 22

Morello cherry & Port sauce

Lamb shank slow-roasted with garlic & rosemary / Jarret d'agneau 26

red wine & red currant jus with caramelized shallots

Ribeye steak / Entrecote 27

flame-grilled with chilli, garlic & coriander butter & tomato sauce

Fillet steak "au poivre" / Filet de boeuf au poivre 32

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

\*add Foie Gras +8 or Roquefort + 5

Duck breast with Champagne & strawberry sauce / Magret de canard 24

Champagne butter sauce with strawberries & orange

Calves liver / Foie de veau 20

mushroom, shallot, mustard & Brandy sauce

Chicken supreme stuffed with halloumi & chorizo / Poulet farci 19

lemon, tarragon & pistachio 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

Grilled fillet of seabream / Fillet de daurade 19

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

Monkfish medallions & prawns Provençal / Lotte et crevettes 25

vegetable mirapoix & olives in a light tomato, lemon, garlic & oregano sauce

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 Broccoli 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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