

## 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

Smoked salmon pancakes, keta caviar & creme fraische / Saumon fumé 12  
capers, dill, honey & mustard dressing

Mussels Mariniere / Moules Marinière 9.5

fresh mussels cooked in white wine, shallot & garlic cream

Spiced crab & crushed avocado salad / Crabe et avocat 13

olive oil croutons & baby leaves

Scallops with leek, petit pois & pancetta fricassée / St-Jacques 14.5

creamy white wine, lemon & thyme sauce, pea shoots

Pressed smoked ham hock, chicken & apricot terrine / Terrine du chef 12

spiced apple chutney, toasted baguette

Half a Camembert baked with rosemary / Camembert roti 11

garlic crostini, salad leaves dressed with honey vinaigrette

Prawn & chorizo croquettes / Croquettes des crevettes et chorizo 13

Salsa Brava, Aioli & lemon

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 sgruppino or Raspberry & Vodka sgruppino 9

(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

### Rabbit Dijonnaise / Lapin Dijonnaise 23

cooked with Brandy, mushrooms, vegetable mirepoix, tarragon & hint of Dijon mustard

### Confit of duck leg with kumquats & Grand Marnier / Confit de canard 20

duck, orange & Grand Marnier jus, caramelized kumquats

### Fillet steak "au poivre" / Filet de boeuf au poivre 34.5

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

\*add Foie Gras +8 or Roquefort + 5

### Lamb loin, chestnuts & rosemary / Filet d'agneau 26

caramelized shallots & chestnuts with rosemary & Shiraz jus

### Ribeye steak & garlic wild mushrooms / Entrecote 28

flame-grilled & finished with Madeira & garlic wild mushroom sauce

### Guineafowl, black pudding & apples / Pintade, boudin et pommes 22

shallot, black pudding & sage stuffing, caramelized apple sauce

### Poussin Basque style / Poussin Basquaise 21

pan-roasted with white wine, peppers, shallots, garlic, tomato & thyme

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

### Steak Tartare / Tartare de boeuf 37

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

### Steak Diane 41

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

### Swordfish steak "façon Sicilienne" / Steak d'Espadon façon sicilienne 22

sauce of lemon, lime & orange with, dried cranberries, currants & fresh herbs

### Halibut supreme & crème langoustine / Flétan et langoustines 27

light cream of Champagne & langoustines

### Moules et frites / Mussels Marinier & chips 23

fresh mussels in white wine, shallot & garlic cream

### Butternut squash & sage ravioli or Vegetarian Chef's suggestion "du moment" 18

#### Sides:

Fresh chips 5

Buttered Broccoli 4.5

Haricot verte/Green beans 5

Dauphinoise potato 5.5

Tomato & onion salad 4.5

Braised pilaf rice 4

Peas a la Francaise 4.5

Garlic new potatoes 4.5

Mixed leaf salad 4

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