

## 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 7.5

Prawn & avocado cocktail, Bloody Mary sauce / Crevettes au Bloody Mary 13  
spiced tomato, vodka & celery Marie Rose, rye croutons & lemon,

Mussels Mariniere / Moules Marinière 9.5

fresh mussels cooked in white wine, shallot & garlic cream

Grilled goat's cheese, parma ham, beetroot & rhubarb / Salade du chevre 14  
on brioche toast, balsamic glazed beetroot, rhubarb & Cassis compote (available as vegetarian)

Veal, sage & caramelized shallots terrine / Terrine de veau 12.5

piquant apple chutney, quail egg, toasted baguette

Crab & lobster croquettes & Thai salad / Croquettes de crabe et homard 14

salad dressed with coconut, lime, chilli & peanuts

Scallops, petit pois velouté & white asparagus / St-Jacques 15

Lemon & petit pois veloute

Chef's starter of the moment / Entrée du moment

Market price / Please ask your server

Salt & pepper fried baby squid / Encornets frits 9.5

homemade chilli jam, lemon

Six Burgundy style snails / 6 Escargots Bourguignons 11

Stuffed with garlic & parsley butter & baked

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

Ribeye steak, wild garlic & watercress / Entrecote a l'ail sauvage 28

wild garlic & watercress butter, red wine & cracked pepper jus

Chicken supreme stuffed with smoked scamorza cheese / Blanc de poulet 20

chorizo, tomato & garlic sauce

Calves liver, shallots & pancetta / Foie de veau 22

caramelized shallots & Shiraz jus

Duck breast, strawberries & Champagne sauce / Maigret de canard 23

orange, Champagne & strawberry butter sauce, spring onions

Lamb shank Chasseur / Jarret d'agneau façon Chasseur 26

slowly roasted & finished with red wine, mushroom, tomato & rosemary sauce

Fillet steak "au poivre" / Filet de boeuf au poivre 36

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

\*add Foie Gras +8 or Roquefort + 5

Venison steak, wild mushrooms & Roquefort / Steak de chevreuil 24

cooked rare, topped with Roquefort, wild mushroom & Madeira sauce

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

Steak Tartare / Tartare de boeuf 39

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

Steak Diane 39

Sirloin steak 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 seabream fillet / Fillet de daurade 21

butternut squash puree & Salsa Verde

Halibut supreme with scallops & prawns fricasse / Flétan, et St Jacques 26

leek, prawns & scallops fricasse in white wine, thyme & lemon cream

Moules et frites / Mussels Mariniere & chips 23

fresh mussels in white wine, shallot & garlic cream

Pea & shallot 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

Draised pilaf rice 4

Courgettes frites 4.5

Garlic new potatoes 4.5

Mixed leaf salad 4