Entrées / Starters

We will happily provide bread & butter on arrival, additional basket of bread - 4 £

Garlic bread 6.5 / Provençal olives 5

Soup of the day / Soupe du jour 8

Crab, avocado & apple salad / Crabe et avocat 14

spring onion, dill & lemon mayonnaise, croutons

Mussels Mariniere / Moules Marinière 11

fresh mussels cooked in white wine, shallot & garlic cream

Figs, Roquefort & Parma ham / Roqufort et figues 12

warm glazed figs, quince & pear jam, spiced honey walnuts (available as vegetarian)

Salt & pepper fried baby squid / Encornets frits 10

homemade chilli jam, lemon

Wild mushroom cocotte / Cocotte aux champignons 12

mixed mushrooms in creamy garlic & Brandy sauce with Gruyere glaze & toasted baguette

Six Burgundy style snails / 6 Escargots Bourguignons 13

stuffed with garlic & parsley butter & baked in the shell

Scallops with potato gnocchi, samphire & chorizo / St-Jacques 16

lemon & thyme veloute

Chef's starter of the moment / Entrée du moment

Market price / Please ask your server

Chicken, leek & crayfish terrine / Terrine du poulet et ecrevisses 11

fennel, onion & Muscat marmalade

Entremet / Intermezzo / Palate cleanser:

Vodka & lemon sgroppino or Raspberry & Vodka sgroppino 11

(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

Rabbit with chestnuts, mushrooms & lardons / Lapin aux chataignes 24
slowly cooked in a white wine, mirepoix & thyme sauce

Fillet steak "au poivre" / Filet de boeuf au poivre 37
grilled, with cracked black pepper, green peppercorn & Brandy sauce

*add Foie Gras +8 or Roquefort + 5

Chicken supreme, black pudding & apple / Blanc de poulet et boudin 21
stuffed with black pudding & shallots, with caramelized apple & cider sauce

Slow-roasted lamb shank / Jarret d'agneau 27
served with caramelized shallot, red wine & rosemary jus

Duck breast, Morello cherries & Grand Marnier / Maigret de canard 24
Morello cherry, Grand Marniere & orange sauce

Ribeye steak & Porcine cream / Entrecote au cèpes 29
Porcine, Marsala & shallot creamy sauce

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

Steak Tartare / Tartare de boeuf 41
hand-diced raw fillet steak with cornichons, capers, onion, parsley & egg yolk & spices

Steak Diane 41
sirloin steak with a sauce of flamed mushroom, shallots, Cognac & mustard

Plats du jour / Chef's meat & fish suggestions of the day £ Market price
please ask your server

Seabream, samphire & almonds / Daurade au samphire 23
velouté with lemon, samphire & toasted almonds

Halibut supreme, Champagne & scallops / Flétan et St Jacques 28
Champagne beurre blanc with scallops & chives

Moules et frites / Mussels Mariniere & chips 24
fresh mussels in white wine, shallot & garlic cream

Pea & shallot ravioli or Vegetarian Chef's suggestion "du moment" 18

Sides:

Fresh chips 5.5	Buttered Broccoli 5	Haricot verte/Green beans 5.5
Dauphinoise potato 6	Tomato & onion salad 5	Braised pilaf rice 5
Fried courgettes 5	Garlic new potatoes 5	Mixed leaf salad 5

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