

A LA CARTE

From 12 till late daily
Kitchen closes at 9.00pm (Sunday & Monday 8pm)

STARTERS

SNAILS IN GARLIC BUTTER ^{GFA} 12.90
Garlic Croûtons

DUCK CONSOMMÉ ^{GF} 16.90
*Red Wine / Smoked Duck Breast /
Coriander Crème Fraîche / Pickled Shimeji Mushroom*

COQUILLES ST. JACQUES ^{GF} 15.90
*Seared Scallops Gratinéed with Shallots /
Mushrooms / Garlic / Comté Cheese*

FISH & SEAFOOD BISQUE ^{GFA} ^{DFA} 10.50
Garlic Croûtons / Gruyère Cheese / Saffron Rouille

HALF CAMEMBERT ^{GFA} 10.90
Onion Jam / Toast / Mixed Leaf Salad

SOUP DU JOUR 6.90
*Served with crusty bread and butter
Please see our blackboard*

STARTER DU JOUR 8.90
Please see our blackboard

MOULES
Please ask your server

MAINS

COD PROVENCAL 26.90
Black Olives / Capers / Tomatoes / Basil Dumplings

CONFIT DUCK LEG ^{GF} 26.90
*Grilled Hispi Cabbage / White Bean Purée /
Purple Sprouting Broccoli / Beetroot Crisp / Wild Garlic*

LAMB RUMP 28.90
*Herb Crust / Minted Pea Purée / Heritage Carrots /
Olive-crushed Potatoes / Asparagus / Jus*

BOUILLABAISSÉ DE MARSEILLE ^{GFA} 28.90
Gruyère Cheese / Garlic Bread / Saffron Rouille

PLAT DU JOUR 24.90
Please see our blackboard

POISSON DU JOUR 24.90
Please see our blackboard

SALADS

SALAD DU CHEF ^{GF} ^{DF}
STARTER 9.90 / MAIN 14.90
Pink Grapefruit / Pickled Fennel / Crayfish

SALADE PAYSANNE ^{GFA}
STARTER 9.90 / MAIN 14.90
Grilled Chicken / Crispy Potato / Bacon Lardons / Soft Poached Hens Egg / Garlic Croustons / French Dressing

GOAT CHEESE SALAD ^V ^{GFA}
STARTER 9.90 / MAIN 14.90
*Grilled Honey Glazed Goats Cheese / Toasted Brioche / Dried Cranberries / Toasted Walnuts /
Artichokes / Poached Pear / Wholegrain Mustard Dressing*

 Vegan  Gluten Free Available  Gluten Free
 Dairy Free  Vegetarian

KIDS MENU 10.90

For kids up to 10 years old

Fish Goujons / Chicken Goujons / Macaroni Cheese with Bacon

All dishes from set menu are available to purchase for individual price

We cannot guarantee that any products on this menu are totally free from nuts or derivatives and that fish products are free from all bones.

Products may be cooked in GM Soya oil. Some of our selected cheeses may also be made from unpasteurised milk.

Allergen information available, please ask a member of staff for details. Prices are inclusive of VAT.

A LA CARTE

STEAKS

All steaks are served with flat cup mushroom & plum tomatoes with a choice of pommes frites, rustic chips, potato dauphinoise or green vegetables and sauces

CLASSIC STEAKS

FILLET DE BOEUF 8oz 38.90

The fillet steak is the prime cut, tender, lean and full of flavour.

RIB EYE 8oz 32.90

Prime cut of beef matured to maintain the succulent taste

T-BONE STEAK 14oz 35.90

The T-Bone steak is prime cut of fillet and sirloin, full of flavour and succulent taste

MÉDAILLONS DE BOEUF 26.90

The medallions are from a prime cut of beef and are both tender and full of flavour

ADD SURF AND TURF OPTION £4.95

SAUCES: Peppercorn, Bearnaise, Blue Cheese, Garlic Butter, Bordelaise and Café de Paris

STEAKS FOR TWO

All steaks are served on hot Lava Stones

CHATEAUBRIAND FILLET 16oz 67.90

Chateaubriand is a taste sensation, it comes from the tenderloin fillet and simply melts in your mouth with the most wonderful burst of flavour

CÔTE DE BOEUF 35oz 59.90

Classic French cut rib of beef is characterised by its succulent taste from being matured and cooked on the bone

TUESDAY & WEDNESDAY

STEAK DEAL FOR TWO

WITH A BOTTLE OF HOUSE WINE 72.90

Grilled chateaubriand fillet served with seasonal chef selection, choice of chips, potato gratin and a choice of two sauces

SIDES

RUSTIC CHIPS WITH TRUFFLE SALT
OR ROAST GARLIC AIOLI 3.95

GRATIN DAUPHINOISE 3.95

STEAMED GREEN VEGETABLES 4.45

FINE BEANS SAUTÉED
IN GARLIC BUTTER 3.95

MIXED SEASONAL SALAD 3.90

TENDERSTEM BROCCOLI
WITH TOASTED WALNUTS & BLUE CHEESE 4.90

EXTRA SAUCES 1.90
Peppercorn / Bearnaise / Blue Cheese /
Garlic Butter / Bordelaise / Café de Paris

DESSERTS

RHUBARB FRANGIPANE TART 8.90

Vanilla Ice Cream

VANILLA CRÈME BRÛLÉE ^{GEA} 8.90

Shortbread

BREAD AND BUTTER PUDDING 8.90

Crème Anglaise / Toffee Sauce

ENTREMENT 9.90

Almond Sponge / Pistachio Mousse /
Raspberry Jelly / Chocolate Glaze / Caramel Tuile

TROU NORMANDE ^{GF} ^{DF} [🌱] 7.90

Limoncello / Lemon Sorbet

CHEESE PLATTER

3 CHEESES 6.90 AND 5 CHEESES 8.90

A selection of French and British cheese
Homemade Chutney / Bread or Biscuits

CRÊPES SIMPLETTE 6.90

Choice of Toffee, Chocolate or Lemon with
Vanilla Ice Cream

CRÊPES SUZETTE 8.40

Orange Sauce / Lemon Sorbet / Flambé with Grand Marnier

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