

A LA CARTE

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

STARTERS

CRISPY BEEF SHORT RIB & MAYO-CRUSTED FILLET 15.00

Mustard Seeds / Miso Carrot / Pepered Bone Marrow Jus

SEARED SEABASS & SCALLOP WITH PEA & MINT VELOUTÉ ^{Gf} 16.50

Crushed Peas / Pancetta / Lemon Oil

HONEY-GLAZED BAKED BABY CAMEMBERT ^{GFA} 11.90

Crusty Bread / Salad Garnish

SNAILS IN GARLIC BUTTER ^{GFA} 13.90

Garlic Croûtons / Parsley / Lemon

FISH & SEAFOOD BISQUE ^{GFA} 12.90

Salmon / White Fish / Mussels /
Garlic Croutons / Gruyere Cheese / Saffron Rouille

SOUP DU JOUR ^{GFA} 8.50

Please see our blackboard for our freshly prepared soup which is
accompanied by bread and butter

STARTER DU JOUR 9.90

Please see our blackboard

CREAMY MOULES MARINIÈRES ^{GFA}

Starter 12.90 / Main 20.90

Mussels / White Wine / Garlic Butter / Parsley / Cream

KIDS MENU 10.90

For kids up to 10 years old

Cheese Omellette, Buttered Baby Potatoes

Croque Monsieur, Fries

Garlic Chicken Strips, Herb Mash, Greens

Fish or Chicken Goujons, Fries



Vegan



Gluten Free Available



Gluten Free



Vegetarian



Dairy Free Available



Dairy Free

MAINS

ROASTED CANNON OF SCOTCH LAMB ^{Gf} ^{DF} 35.00

Slow-Cooked Belly / Aubergine Caviar / Candied Beetroot /
Crushed Potatoes / Salsa Verde

TAMARIND-ROASTED MONKFISH FILLET ^{Gf} ^{DF} 35.00

Curried Red Lentils / Roasted Cauliflower / Golden Raisins /
Almond Crumb / Pickled Red Onion

BOUILLABAISSE ^{GFA} 29.90

Provençal Fish Stew / New Potatoes / Market Catch of the Day /
Mussels / Garlic Croutons / Gruyère Cheese / Saffron Rouille

PLAT DU JOUR 27.90

Please see our blackboard

POISSON DU JOUR 27.90

Please see our blackboard

SALADS

SALAD DU CHEF ^{Gf} ^{DFA}

STARTER 12.90 / MAIN 19.90

Flaked Smoked Mackerel / Potato / Grapes / Pickled Celery /
Apple / Walnuts / Gem Lettuce / Watercress / Yoghurt

SALADE PAYSANNE ^{GFA}

STARTER 11.90 / MAIN 17.90

Chargrilled Garlic Chicken Tenderloins / Soft Boiled Eggs /
Smoked Bacon Lardons / Rustic Potatoes / Fine Beans / Garlic
Croutons / House Dressing

GOAT CHEESE SALAD ^V ^{GFA}

STARTER 11.50 / MAIN 17.50

Grilled Honey Glazed Goats Cheese / Toasted Brioche/
Dried Cranberries / Toasted Walnuts / Artichokes /
Poached Pear / French Dressing

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.