

A LA CARTE

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

STARTERS

COQUILLES SAINT-JACQUES 11.90

Seared king scallop with cauliflower and vanilla purée, fried capers house pickled cucumber and radish

GRILLED SNAILS 12.90

A dozen snails grilled in pernod and garlic butter topped with seasoned garlic croûtons

PAN SEARED FOIE GRAS 10.90

Served with citrus purée, fresh figs and toasted brioche

FISH AND SEAFOOD BISQUE 8.90

Seafood bisque with Café Tabou unique seasoning served with garlic croûtons, gruyère cheese and saffron rouille

QUENELLES OF HOT

SMOKED SALMON 10.90

Served with sauce vierge, pickled baby vegetables and sourdough crostini

ASPERGES À LA VAPEUR 8.90

Steamed asparagus with poached duck egg and hollandaise sauce

SOUP DU JOUR 5.20

*Served with crusty bread and butter
Please see our blackboard*

STARTER DU JOUR 8.90

Please see our blackboard

SALAD

SALAD DU CHEF

STARTER 8.90 / MAIN 12.90

Slow roast beef spear ribs glazed in smoky Cumberland sauce, sesame seed, roasted butternut squash cubes and French dressing

SALADE PAYSANNE

STARTER 8.90 / MAIN 13.90

Grilled chicken, crispy potato, bacon lardons and a soft poached hens egg, garlic croutons and French dressing

SALADE DE FROMAGE DE CHÈVRE ♡

STARTER 8.90 / MAIN 12.90

Grilled honey glazed goats cheese, with toasted brioche, dried cranberries, toasted walnuts, roasted figs, poached pear and wholegrain dressing

KIDS MENU 6.90

Fish Goujons, Chicken Goujons or Lasagne

MAINS

CROUPE D'AGNEAU 23.90

Served with parsnip truffle purée, garlic sage rosti, romanesco cauliflower, charred shallot and red currant jus

HALIBUT FILLET 21.90

Grilled halibut fillet served with spinach, baby leek, saffron baby potatoes and truffle foam

BALLOTINE DE LAPIN 22.90

Duo of rabbit ballotine and confit of pork belly served with carrot and sweet potato gratin, roast fennel and apple purée rabbit jus

TRADITIONAL FRENCH

BOUILLABAISSE 22.90

Bouillabaisse is a traditional provençal fish stew originating from the port city of Marseille, served with toasted sourdough bread

LÉGUME TARTE TATIN £19.90

Caramelised shallot and balsamic tarte tatin, served with roast baby carrots, tenderstem broccoli and heritage beetroot purée

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 roasted plum tomatoes, flat cup mushrooms, watercress and choice of pommes frites, thick cut chips, gratin dauphinoise, steamed green vegetables, and sauces

CLASSIC STEAKS

FILLET DE BOEUF 8oz 29.90

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

RIB EYE 8oz 26.90

Prime cut of beef matured to maintain the succulent taste

T-BONE STEAK 10oz 28.90

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

MÉDAILLOINS DE BOEUF 20.90

Served with roasted plum tomatoes, flat cup mushrooms, watercress, pommes frites and Café du Paris Butter

ADD SURF AND TURF OPTION 5.95

SAUCES: 3 Poivre, Bearnaise, Blue Cheese, Garlic Butter, Bordelaise and Café de Paris

STEAKS FOR TWO

All steaks are served on hot Lava Stones

CHATEAUBRIAND FILLET 16oz 58.90

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 54.90

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 64.90**
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 3.95

FINE BEANS SAUTÉED IN GARLIC BUTTER 2.95

MIXED SEASONAL SALAD 3.90

**TENDERSTEM BROCCOLI
WITH TOASTED WALNUTS & BLUE CHEESE 3.90**

EXTRA SAUCES 1.90

*3 Poivre / Bearnaise / Blue Cheese /
Garlic Butter / Bordelaise / Cafe de Paris*

DESSERTS

FONDANT AU CHOCOLAT NOIR 8.90

*Served with peanut purée and malted milk ice cream
(allow 15min cooking time)*

PEAR FRANGIPANE TART 8.90

*Served with honey, creme fraiche
and marinated brambles*

SALTED CARAMEL CRÈME BRÛLÉE 8.90

Served with Italian meringue and vanilla shortbread

TROU NORMANDE DE LA MAISON 8.90

Apple sorbet and Calvados

CHEESE PLATTER

3 CHEESES 6.40 AND 5 CHEESES 8.40

*A selection of French and British cheese
served with homemade chutney and bread or biscuits*

CRÊPES SIMPLETTE 6.90

*Choice of toffee, chocolate and lemon.
Served with ice cream*

CRÊPES SUZETTE 8.40

*Homemade crêpe served with a orange sauce,
lemon sorbet and flambé with Grand Marnier*

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