

Amuse gueules

Enjoy one of our delicious appetisers

🌿 Olives marinées 2.95

Mixed marinated Provençal olives

Mini chorizos au miel 3.50

Mini chorizos roasted in honey;
always a favourite with our customers.

🌿 Gousse d'ail rôtie 3.75

Whole roasted garlic bulb with artisan bread,
extra virgin olive oil and balsamic vinegar

Saucisson 3.50

Thin slices of French 'Label Rouge' saucisson from the
Beaujolais region, with cornichons and French bread

Tapenade 3.00

Red pepper and anchovy tapenade with artisan bread

Tartes Flambées

A classic from Alsace, French-style flatbreads
– light, crispy and delicious. Choose from:

- Caramelised onions and smoked bacon;
- Forest mushrooms, Emmental and Parmesan;
- French ham and cherry tomatoes;
- Four cheeses;
- Courgette, goats' cheese and tomatoes

Perfect for two to share

6.95

Entrées

**Our starters are served with freshly
baked French bread and Lescure butter**

Soupe du jour 4.50

Freshly made soup of the day

Saucisse de Toulouse 5.95/11.50

Soft poached egg with pan-fried Toulouse sausage
and a warm tomato dressing. *Back by popular demand!*

Salade d'hiver 5.50/10.50

Roasted butternut squash, crumbled Ste Maure goats'
cheese, marinated artichoke hearts, toasted pumpkin
seeds, honey and lemon dressing with (or without 🌿)
Bayonne ham. *A must try.* **New**

Moules au Roquefort 6.95/13.50

Rope-grown mussels steamed in a mild Roquefort
sauce served with crispy bacon lardons

St. Marcellin 5.50

Baked St. Marcellin (*mild, creamy and nutty flavoured
cheese from Isère, in the Rhône-Alpes region*) with
rosemary, served with lightly spiced pear chutney
and sourdough toast

Risotto au haddock 5.95

Smoked haddock risotto with leeks, garden peas
and pea shoots **New**

Brioche et champignons 5.95

Toasted brioche with fricassée of mushrooms
with (or without 🌿) Alsace bacon

Parfait au foie de volaille 5.75

Chicken liver parfait with sourdough toast
and red onion confiture

Fritôts de calamars 5.95

Crispy fried squid with roasted garlic mayonnaise

Entrées pour deux

For two people to share

Camembert 9.95

Whole baked Normandy Camembert
with sourdough toast and plum chutney

Assiette Méditerranéenne 10.95

Honey-glazed chorizos, olives, Brie de Nangis, red pepper
tapenade, sun-blushed tomatoes in olive oil, chicken liver
parfait, houmous, French bread and Lescure butter

Plats

**Our main courses are served with today's
selection of potatoes and seasonal vegetables**

Poulet aux truffes 13.50

Pan-fried chicken breast with white truffle oil
and a fricassée of wild mushrooms

Bouillabaisse maison 15.95

Our take on this classic fish stew from Marseille; with
seabream, mussels, king prawns, clams and smoked
haddock served with rouille, aged Gruyère and grilled
sourdough toast. *Brimming with fish and flavour –
we can't recommend this dish highly enough.* **New**

Porc à l'ancienne 13.95

Honey-glazed slow-cooked pork with braised
puy lentils, Dijon mustard and crushed crackling

Bœuf bourguignon maison 13.95

Our much-loved recipe of braised beef with shallots,
red wine, mushrooms and bacon.

For two to share 25.95

Filet de loup de mer 14.95

Pan-fried fillet of sea bass with sautéed baby spinach,
olives and roasted red peppers, served with tarragon
and lemon butter and smoked aubergine purée **New**

Cassoulet d'agneau 15.50

Slow-cooked shoulder of lamb with lemon, green herb
and garlic butter crust served with a cassoulet of smoked
bacon, flageolet beans and plum tomatoes

Plats légers

**These dishes are served with either today's
selection of potatoes and seasonal vegetables,
a bowl of house salad or pommes frites**

Saumon sauce vierge 12.95

Seared peppered fillet of salmon with
minted pea purée and sauce vierge **New**

🌿 Macaroni aux poireaux 9.95

Macaroni and steamed leeks cheese gratin with a crunchy
green herb and garlic crust and white truffle oil **New**

Plats légers continued...

🌿 Super salade 9.50

Marinated and grilled halloumi cheese with
a super salad of quinoa, linseeds, broad beans,
puy lentils, baby leaves, mint, pomegranate and
a baby caper and harissa vinaigrette **New**

🌿 Tarte à l'oignon 10.50

Warm tartlet of caramelised onions, Gruyère
cheese, served with roasted garlic aioli

Steaks et burgers

**Our steaks are from prime pasture-fed
Scottish beef and are matured for at least
21 days. They're served with dressed leaves,
pommes frites and a choice of red wine
and shallot butter or green peppercorn
and brandy sauce.**

Steak-Frites 9.95

7oz flattened pan-seared bavette steak (*served pink*)

Pavé de steak 16.50

8oz rump steak (*best cooked slightly rare*)

Entrecôte 18.95

9oz rib-eye steak

Burger maison 11.95

100% prime British beef burger with dressed salad
leaves and pommes frites, served with either:
pickles, relish, Gruyère cheese and baby gem

or Brie, red onion confiture, grain
mustard and crispy Bayonne ham 12.95

Poulet Fermier de Normandie 13.95

Half a slow-roasted chicken from the Normandy
region of France. Served with dressed leaves,
pommes frites and a choice of red wine and
shallot butter or green peppercorn and brandy
sauce. For serving we separate the leg and the
breast to make the chicken easier to eat.

Accompagnements

Additional side orders

- Roasted field mushrooms with garlic 3.25
- French beans with toasted almond flakes 3.25
- Black pepper roasted cauliflower 3.25
- Braised red cabbage 3.25
- Dauphinoise potatoes 3.50
- Pommes frites 2.95
- House salad 2.95

We have a separate children's menu or we are
happy to charge 50% less for smaller portions
of most dishes on our menus.

A la carte

Ask your waiter about our daily specials
We hope you enjoy our Autumn/Winter à la carte menu

We have specific allergen free dishes on our menus (for example gluten free) and we can provide a detailed list of all allergens used in our kitchen on request. If you do have an allergy please alert one of our members of staff.
Nuts, nut oils and derivatives are used in our kitchens and some of our dishes may contain bones. The ingredients used in all of our dishes may vary occasionally, subject to availability.
There is a 10% discretionary service charge for all tables of eight or more.





Desserts

Tarte au chocolat 5.25

Chocolate and praline tart with pear purée and vanilla ice cream

Gâteau au miel 4.95

Warm Burgundian sticky honey cake with double ginger ice cream

Frangipane 5.25

Warm baked cherry and almond frangipane with vanilla crème fraîche and toasted pistachios

Crème brûlée 5.25

Vanilla crème brûlée

Méli mélo de framboise et meringue 5.25

Raspberry and cream ice cream with fresh raspberries, crushed meringue, soft marshmallows, pistachios and raspberry coulis. *A newcomer that's become a best seller.*

Café gourmand 6.95

Mini portions of our favourite desserts and espresso coffee

Available without coffee for 5.95

Coupe blanche au chocolat 4.95

Vanilla ice cream with warm pouring chocolate and toasted almonds

Glaces et sorbets 4.95

Choice of ice creams and sorbets

Plateau de fromages

Any three 5.95 or all five 8.50

Our selection of rustic French cheeses for you to choose from, served with biscuits, celery and red onion confiture.

Brie de Nangis

Creamy and smooth with a slightly chalky centre that becomes runny with age. Pairs well with Sauvignon Blanc and Merlot.

Tomme de Savoie

A semi-hard cow's milk cheese, with a delightful nutty flavour and smooth taste that melts in your mouth.

Sainte Maure

A goats' cheese that's slightly acidic but also buttery and smooth. A lovely companion to many white wines.

Fourme d'Ambert

A rich and creamy blue cheese from the Auvergne region of France.

St. Marcellin

Young and tender, mild, creamy and nutty in flavour.

Boissons pour finir

Vins pour les desserts

Moëlleux Château Lauerie 3.95

Côtes de Montravel, Vignoble Dubard, France 2012 12.5% (100ml)
Pale gold with barley sugar and orange blossom and a sweet, creamy palate.

Sauternes, Clos Dady 6.50

Bordeaux, France 2012 13.5% (100ml)
Classic sweet apricot, roasted nut and marmalade flavours perfectly balanced by a zesty, lime rind acidity.

Quinta do Crasto 3.25

Crasto finest reserve, NV 20% (50ml)
A great all-rounder with all cheeses.

Quinta do Crasto 27.50/3.95

Late bottled vintage port, Douro, Portugal 2010 20% (750ml/50ml)
Intense, powerful and peppery port. Ripe flavours of raisins and dried figs.

Liqueurs

Amaretto, Cointreau, Tia Maria, Grand Marnier, Sambuca (25ml) 3.50

Baileys (50ml) 3.50

Digestifs

Martell brandy (25ml) 3.25

Calvados Cuvée Vincent Bollard (25ml) 3.75

Janneau Armagnac VSOP brandy (25ml) 3.95

Boissons chaudes-café

Espresso 1.95

Double Espresso 2.35

Macchiato 1.95

Café 2.10

Americano 2.20

Cappuccino 2.35

Latté 2.35

Floater Coffee 2.45

Liqueur Coffee 4.75

Choose from Amaretto, Tia Maria, Cointreau, Drambuie, whisky, brandy or Baileys

Hot Chocolate 2.35

Traditional Tea 2.00

Herbal Tea 2.00

Choose from Earl Grey, green, peppermint, camomile or fruit tea