

## HOT SNACKS & SALADS

Available until 10pm,  
11pm on Friday & Saturdays

<b>Breaded Chicken &amp; Bacon Baguette</b>	8
<i>With Mayonnaise &amp; baby mixed leaf salad</i>	
<b>King Prawns in Puff Pastry Case</b>	8
<i>Cooked in a creamy chestnut mushroom and garlic sauce</i>	
<b>Gratinated Goats Cheese</b>	7
<i>With Chargrilled Artichokes, baby mixed leaf salad, balsamic syrup</i>	
<b>Slow cooked Pork Belly with Truffle Sauce</b>	7
<i>Served with Mashed Potato</i>	
<b>Soup of the Day</b>	7
<i>Please ask your waiter/waitress</i>	
<b>Scottish Smoked Salmon on Blinis</b>	7
<i>Served with our Homemade Tartare Sauce &amp; toasted pine nuts</i>	
<b>Toulouse Sausage with Mashed Potato</b>	7
<i>Served with Red Wine Sauce</i>	
<b>Five Tempura Prawns</b>	6
<i>Served with our Homemade Tartare Sauce</i>	
<b>Six Snails from Burgundy</b>	6
<i>Cooked in our Homemade Garlic Butter</i>	
<b>Thick Cut Crispy Chips</b>	4

### BAR SNACKS

Black, Green or Mixed Olives	2.80
Basket Rye Sourdough Bread & French Salted Butter	2.80
Pistachio Nuts	2.20
Cashew nuts	2.20
Real Crisps	1.50

### ALLERGIES & DIETARY REQUIREMENTS

All our products used in our kitchen come into contact with other foods containing allergens, so please let the chef know of **ANY** allergy or dietary requirement you may have **WHEN ORDERING**.

Vegetarian

Gluten Free

Most of our dishes can be adapted to be made Gluten Free  
Please ask when ordering. We use rapeseed oil in our deep fat fryer and all products are fried in the same oil.

## PALETTES & COLD SNACKS

Available until 11pm  
1am on Fridays & Saturdays

### Palettes for 2 to Share

All served with bread & butter, baby mixed leaf salad

<b>French Cheeses</b>	13
<i>Served with Quince &amp; Celery</i>	
<b>Charcuterie, Paté &amp; Rillettes</b>	13
<i>Served with Gherkins</i>	
<b>Mixture of Cheese &amp; Charcuterie</b>	14

### COLD SNACKS

<b>Rillettes of the Day with Crispy Bread</b>	6
<i>Shredded Pork &amp; Duck Rillettes with gherkins</i>	
<b>Paté of the Day with Crispy Bread</b>	6
<i>Farmhouse Pork Paté of the day with gherkins</i>	
<b>Mi-Cuit Foie Gras Terrine</b>	12
<i>Served with Fig Chutney &amp; toasted brioche</i>	

### DESSERTS

Selection of Fruit Sorbets or Ice-Creams	2.5
Served with Gavottes	Per Scoop
<i>Rum raisin, Vanilla, Pistachio &amp; Banana Ice Creams Green Apple, Passionfruit &amp; Blackcurrant Sorbets</i>	
Homemade Apple Tart	6
Served warm with Vanilla Ice-Cream	
Dark Chocolate Fondant	6
Served with Pistachio Ice-Cream	
Cherry & Almond Tart	6
Served with Fresh Cream	
Caramelised Pineapple with Flambé Banana Ice-Cream & Butter Biscuit	6
Homemade Crème Brûlée	5
With Apple Compote	

\*Gavottes is a wafer thin biscuit from Brittany, France  
£1 extra for ice cream instead of cream

We Sell Cigarettes – Please ask at the Bar

12.5% Discretionary Service Charge will be added to your bill for table service