

# GLUTEN-FREE MENU

## APÉRITIFS

**FRENCH 75 8,75**  
Blancs de Blancs Brut, gin,  
sugar and lemon juice


**JARDIN FIZZ (NON-ALC) 5,95**  
Elderflower, mint,  
green tea and soda

**KIR ROYALE 5,95**  
Blanc de Blancs brut  
with Crème de Cassis

## HORS D'OEUVRES

**OLIVES  2,95**  
Marinated in garlic & herbs

## STARTERS

**BEETROOT SALAD  6,50**  
Warm violet and candy beetroot with a crème fraîche, goat's curd  
and horseradish dressing, topped with hazelnuts

**CRAB MAISON 9,25**  
British crab with mayonnaise, avocado, red onion, cucumber  
and capers. Served with gluten-free bread

**PRAWN GRATINÉE 8,25**  
King prawns in a white wine, garlic, chilli and tomato sauce

**FRENCH ONION SOUP 6,25**  
*A Parisian classic*  
Rustic French onion soup with gluten-free bread

**CHICKEN LIVER PARFAIT 7,25**  
Served with apple chutney and gluten-free bread

## LIGHT MAINS


**TUNA NIÇOISE 14,50**  
Chargrilled tuna steak, cherry tomato, French beans, new  
potatoes, black olives, baby gem lettuce, soft boiled egg and  
mustard dressing

**PAILLARD SALAD 12,50**  
Chargrilled chicken breast, French beans, hazelnuts, endive and  
lettuce with a tarragon and caper dressing

**CELERIAC STEAK FRITES  11,95**  
Chargrilled celeriac, lentils and sauce vierge served with frites

**SALMON RATATOUILLE 13,95**  
Provençal pan-fried vegetables with a salmon fillet

## DESSERTS

**CRÈME CARAMEL  6,25**  
Traditional set vanilla pod custard with dark caramel and cream

**CRÈME BRÛLÉE  6,25**  
Classic caramelised vanilla custard

**CHEESE PLATE *For one / two* 6,75 / 13,25**  
Choose four of our selection of French cheeses. Served with grapes,  
seasonal fruit, caramelised red onion and gluten-free bread

## MEAT & FISH

**CONFIT PORK BELLY 15,50**  
Savoy cabbage, golden raisin & apple with a thyme and Calvados  
jus and gratin potato

**BEEF CHEEK BOURGUIGNON 16,95**  
*Our take on a Burgundy classic*  
Slow-cooked beef cheek, mushrooms, bacon lardons and  
potato purée

**MOULES FRITES 13,50**  
*Sustainably caught Scottish mussels*  
Mussels cooked in a simple white wine, cream and shallot sauce.  
Served with frites

**FISH PARMENTIER 13,50**  
Haddock, prawn and salmon in a creamy white wine and leek  
sauce, potato purée and Comté cheese

**ROASTED SEA BASS 16,50**  
Sea bass fillets, braised fennel, Champagne beurre blanc and  
tomato concasse

**BRETON FISH STEW 15,25**  
*Traditional coastal stew from Brittany*  
Sea bass, mussels, prawns and squid with tomato, white wine and  
chilli. Served with gluten-free bread

**POULET GRILLÉ 12,50**  
Chargrilled chicken breast with a creamy wild mushroom and  
thyme sauce served with gratin potato

## CASSOULET

*Hearty slow-cooked white bean stew gently simmered with wine and a blend  
of herbs. Originating from Southwest France*

**CASSOULET DE TOULOUSE 16,50**  
With confit duck leg, Toulouse sausage and bacon lardons,  
topped with melted garlic butter

**MUSHROOM CASSOULET  12,95**  
King oyster mushrooms with truffle

**CHOCOLATE MOUSSE  5,25**  
Velvety dark chocolate mousse

**SEASONAL BERRY PAVLOVA  6,50**  
With crème Chantilly, meringue and seasonal berries

## GRILL

**POULET ‘BRETON’ 12,95**  
*Corn-fed chicken reared in Northern France*  
Chargrilled half chicken with frites and rocket

## STEAKS

*Grass-fed, 30 day aged. Sourced from responsible cattle farms & prepared in  
our own butchery*  
Served with frites and watercress

**10OZ RIB EYE 19,95**

**7OZ FILLET 23,50**

**10OZ SIRLOIN 21,50**

**STEAK FRITES 12,95**  
Chargrilled minute steak (served pink) with frites and  
garlic butter

## SAUCES

Garlic butter  1,50

Peppercorn sauce 2,50

Roquefort butter 2,50

Wild mushroom sauce  2,50

Béarnaise sauce  2,50

## SIDES

**FRITES  3,50**

**GREEN SALAD  3,50**

**TOMATO SALAD  3,50**  
with basil & shallots

**GRATIN POTATO  3,50**

**CREAMED SPINACH  4,25**

**FRENCH BEANS  3,50**

**PETIT POIS  3,50**  
with shallots & mint

*We are now cashless, apologies for any inconvenience this may cause.*

*Allergens: We handle numerous allergens in our kitchens. We do not declare every ingredient used within a dish on this menu, and recipes may be subject to change. If you have an allergy,  
please let us know before ordering so we can provide you with an allergy guide in relation to the 14 legally defined allergens.*

*An optional gratuity of 12.5% will be added to your bill. All gratuities go to the team in this restaurant.*

We use flour and other ingredients containing gluten  
in our kitchens, however processes and training are in  
place to ensure that all options on the GF menu are  
gluten-free.

Allergen information is available  
upon request.



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