

WEEKEND MENU

BRUNCH

Available until 2pm

CHAMPAGNE BREAKFAST

Any cooked breakfast with a hot drink or juice & glass of Laurent-Perrier NV Cuvée 17.95

CROISSANT 🌱 2,50
With butter and a selection of jams

PAIN AUX RAISINS 🌱 2,75

PAIN AU CHOCOLAT 🌱 2,75

FULL BREAKFAST 9,50
Two free range eggs, bacon, Cumberland sausage, tomato, mushrooms and toast

VEGETARIAN BREAKFAST 🌱 9,50
Vegetarian sausage, field mushroom, tomato, avocado, baby spinach, poached eggs on sourdough toast and hollandaise sauce

VEGAN BREAKFAST 🌱 8,95
Moving Mountains™ vegan sausages, field mushroom, tomato, avocado, baby spinach and sourdough toast

FRENCH BREAKFAST 9,50
Two scrambled eggs, boudin noir, French streaky bacon, field mushroom and toasted brioche

EGGS BENEDICT 8,25
Two poached eggs on a toasted muffin with homemade hollandaise, topped with British ham. *Replace your ham with Severn & Wye smoked salmon (9,25) Sautéed Spinach (8,50) or Avocado (8,50)*

SALMON & EGGS 9,25
Severn & Wye smoked salmon and scrambled eggs with sourdough toast

FRENCH TOAST 🌱 7,50
Brioche, wild berry compote, fresh berries and crème fraîche

CROQUE MONSIEUR 7,75
Classic British ham and Comté cheese sandwich

CROQUE MADAME 8,25
Classic British ham and Comté cheese sandwich with a fried egg

BRUNCH COCKTAILS

MIMOSA 4,75
Blanc de Blancs brut with fresh orange juice

BLOODY MARY 8,50
Invented by Parisian Fernand Petiot in 1921
Vodka, Pickle House spiced tomato juice, lemon & sriracha

HORS D'OEUVRES

BREAD 🌱 2,95
Sourdough baguette with butter

STARTERS

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

CALAMARI 7,25
Sautéed breadcrumbed squid with tartare sauce

CRAB MAISON 9,25
British crab with mayonnaise, avocado, red onion, cucumber and capers. Served with toasted sourdough baguette

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

FRENCH ONION SOUP 6,25
A Parisian classic
Rustic French onion soup with Comté sourdough croûtes 🌱 option available)

CHICKEN LIVER PARFAIT 7,25
Served with apple chutney and toasted sourdough baguette

MUSHROOM PÂTÉ 🌱 5,95
Field and porcini mushroom pâté, marinated shimeji mushrooms served with sourdough croûtes

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, lettuce and croutons 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

OLIVES 🌱 2,95
Marinated in garlic & herbs

MEAT & FISH

CONFIT PORK BELLY 15,50
Savoy cabbage, golden raisin and 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 French baguette

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 and sourdough croutons

MUSHROOM CASSOULET 🌱 12,95
King oyster mushrooms with truffle and topped with sourdough croutons

FOUGASSE 🌱 5,50
A signature Provençal leaf-shaped garlic bread

GRILL

STEAKS

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

100Z RIB EYE 19,95

7OZ FILLET 23,50

100Z 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

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

CÔTE BURGER 14,25
Hand-made in our own butchery
7oz beef burger, melted Reblochon cheese, truffle mayonnaise, caramelised red onion, brioche bun and frites
(French streaky bacon +£1)

VEGAN CÔTE BURGER 🌱 13,50
Moving Mountains™ burger patty with vegan cheese and truffle mayonnaise, caramelised red onion, brioche bun and frites

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, croutons & mint

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

Allergens: We handle numerous allergens in our kitchens and due to the potential for cross contact, we cannot guarantee that our food is free from any allergens including tree nuts. 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.