BONJOUR

Available Monday to Friday, 12pm - 5pm

BB

APÉRITIF

LE GIN TONIC DE LA MAISON
Tanqueray, St-Germain, Mediterranean tonic, lemon, cucumber, rosemary 9.65
Switch to Monkey 47 gin ..... *+2.00*

LANSON PÈRE ET FILS BRUT NV (125ml glass)
REIMS V
Whistle-clean, vibrant style 11.50

PRÉ-ENTRÉE

OLIVES V
Rustica olives 4.95

BAGUETTE V (V WITHOUT BUTTER)
Netherend Farm salted butter 4.95

BAGUETTE ET TREMPETTES V
Saffron rouille, olive oil & balsamic reduction, whipped goat's curd & lemon 5.95

ENTRÉE

SOUFFLÉ AU FROMAGE V
Twice-baked soufflé, Coastal Cheddar sauce 8.95

TERRINE DE BETTERAVE V
Beetroot terrine, horseradish sorbet 7.95

PARFAIT DE FOIES DE VOLAILLE
Chicken liver parfait, red onion marmalade, cornichons, Port & balsamic reduction, brioche 9.95

CROQUETTE DE CRABE DU DEVON ET MAÏS
Devon crab & corn croquette, watercress & apple salad, apple vinaigrette, chilli oil 8.95

FONDANT DE CÉLERI-RAVE V
Celeriac fondant, celeriac remoulade, walnut dressing 8.95

ESCARGOTS
Burgundian snails, garlic & herb butter, baguette 8.95

PF **SOUPE DE COURGE MUSCAT AU KIRSCH** V
Muscat pumpkin & Kirsch soup, toasted pumpkin seeds 6.75

PF **CÉLERI RÉMOULADE** V
Celeriac remoulade, Dijon mustard dressing, poached egg, shallot crisps 6.75

PF **GNOCCHIS POÊLÉS** V
Pan-fried gnocchi, Swiss chard fricassee, Old Winchester cheese 6.75

POUR DEUX PLATEAU DE CHARCUTERIE, SAINT-MARCELLIN AU FOUR
Prosciutto, salami Milano, coppa, baked St Marcellin with truffle honey, cornichons & caperberries, baguette 23.95

STEAK

Discover the exceptional quality of our dry-aged steaks from native cattle of the British Isles, brought to you by the renowned butchers to The British Royal Family.

SIRLOIN
8oz sirloin steak, French fries, mixed leaf salad, garlic tomato 29.95

FILET DE BŒUF
7oz fillet steak, French fries, mixed leaf salad, garlic tomato 35.00

CHÂTEAUBRIAND POUR DEUX 69.95
14oz Chateaubriand for two, French fries, mixed leaf salad, garlic tomato
(please allow 20 minutes for cooking & resting)

SAUCES
Café de Paris, Béarnaise, Roquefort, pepper sauce, black garlic mayonnaise
+2.00 each

PLAT

BALLOTINE DE POULET
Chicken ballotine, truffled celeriac mash, wild mushrooms & French beans, jus gras 23.95

CUISSE DE LAPIN CONFITE
Confit rabbit leg, sauce moutarde, mash potatoes, bacon, French beans 23.50

LE BURGER JB
Free-range beef burger, sesame brioche bun, garlic mayonnaise, French fries 17.95
Garnitures: Emmental, chorizo ketchup, tomato chutney **+1.50** | *bacon, Raclette, Gorgonzola, lardon sauce* **+2.00**

CABILLAUD À LA GRENOBLOISE
Cod grenobloise, mash potatoes, brown butter, capers, persillade & croutons 24.95

MOULES MARINIÈRE JB
Rope-grown mussels, French fries 19.95

PAVÉ DE RUMSTECK
Grass-fed 8oz rump steak, sauce poivre, French fries 29.95

GALETTE DE COURGETTE V
Courgette galette, chargrilled baby courgette, piquillo peppers, pesto, balsamic 16.95

CRÊPES FRANC-COMTOISE V JB
Spinach, mushroom & Swiss chard pancakes, Old Winchester cheese, mixed leaf salad 16.95

SALADE D'ENDIVES ET DE BLEU ST AGUR V JB
Chicory & St Agur Blue cheese salad, Braeburn apple, celery & walnuts 16.95

PF **LONGE DE PORC CONFITE**
Pork loin confit, mustard mash, Savoy cabbage & lardons, pork & marjoram jus 14.95

PF **PARMENTIER DE POISSON AU HADDOCK FUMÉ ET TRUITE DE CHALKSTREAM**
Smoked haddock & ChalkStream trout fishcake, creamed kale & cheddar sauce, poached egg 14.95

PF **CASSOULET DE HARICOTS CANNELLINI** V
Cannellini bean cassoulet, mixed wild mushrooms, piquillo peppers, croutons 13.95

PF **STEAK FRITES EXPRESS** **+2.50 supplement for 2/3 course offer**
Pan-fried minute-steak, garlic & herb butter, French fries, mixed leaf salad 15.50

MENU BLANC *à la carte*

ACCOMPAGNEMENTS

FRITES
French fries 4.95

POMME MOUSSELINE V
Mash potatoes 4.95

ÉPINARDS V
Cream spinach 4.95

CÉLERI RÉMOULADE V
Celeriac remoulade 4.95

HARICOTS VERTS V
French beans 4.95

SALADE MIXTE V
Mixed leaf salad 4.95

PRIX FIXE
A monthly changing selection of seasonal dishes with 2 courses for 18.95 or add a third for 6.00 when you see this sign PF

A discretionary 10% service charge will be added to your bill, this will be shared among the team who prepared and served your food today - merci. All major credit cards are accepted. VAT is included at the prevailing rate.

V Vegetarian V Plant based
JB Available in half portions at half price for children
For allergen and nutritional information please scan QR code

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ESCARGOTS
Burgundian snails, garlic & herb butter, baguette 8.95

STEAK TARTARE
Hand-cut fillet steak, free-range egg, toasted sourdough 14.95

SOUPE À L'OIGNON
French onion soup, Gruyère cheese, croutons 9.95

FEUILLETÉ CROUSTILLANT AU FROMAGE DE CHÈVRE ET OLIVES NOIRES V
Deep-fried goat's cheese & black olive parcel, frisée salad, rosemary oil, balsamic reduction, tomato chutney 8.95

POUR DEUX PLATEAU DE CHARCUTERIE, SAINT-MARCELLIN AU FOUR
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DARNE DE FLÉTAN POÊLÉ
Pan-fried halibut darne, wilted spinach & watercress, sauce meunière, parslied new potatoes 34.50

TRUITE DE CHALKSTREAM
ChalkStream trout, wilted spinach, Champagne sauce, wild mushrooms 23.50

PITHIVIER AUX TOPINAMBOURS, CHÂTAIGNES ET CHAMPIGNONS V
Jerusalem artichoke, chestnut & mushroom pithivier, wild mushrooms, truffle jus, trompettes, hazelnuts 18.95

TRAVERS DE BŒUF CONFITS
12-hour slow-cooked beef short rib "Jacob's Ladder", mash potatoes, Chantenay carrot, braised chestnut, swede & celery 25.50

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