

2 courses 14.95



3 courses 16.95

APÉRITIFS & APPÉTISERS

Kir Royal
125ml 4.50

Aperol Spritz
250ml 6.25

Mini chorizos 3.95 (GF)
Mini chorizos roasted in honey

Olives marinées 2.95 (V) (GF)
Mixed marinated Provençal olives

Gousse d'ail rôtie 3.95 (V) (GF)
Whole roasted garlic bulb,
artisan bread, olive oil and
balsamic vinegar

Tapenade 3.50 (GF)
Red pepper and anchovy
tapenade with artisan bread

STARTERS

Served with complimentary freshly baked French bread and butter

Soupe du jour (GF)
Freshly made soup of the day

Fritôts de calamars (GF)
Lightly spiced crispy fried squid
with roasted garlic aioli

Asperges (V) (GF)
Seasonal steamed asparagus
with Parmesan, poached egg
and lemon dressing

Gambas (GF)
Grilled whole king prawns with garlic
and red chilli butter served with
sourdough toast **2.00 supplement**

Parfait au foie de volaille (GF)
Home-made chicken liver parfait with
sourdough toast and red onion confiture

Fritôt de Brie (V)
Deep-fried Brie in a crisp rosemary
crumb, with dressed leaves and
a lightly spiced pear chutney

Brioche et champignons (GF)
Toasted brioche with fricassée of
mushrooms with (or without) (V)
Alsace bacon

MAINS

Served with today's selection of potatoes and seasonal vegetables, salad or pommes frites

Médailles de porc
Slow-cooked marinated medallions of
pork with honey and grain mustard glaze,
Morteau sausage, caramelised apples
and Dijon beurre blanc

Pavé de steak (GF)
Pan-fried Scottish pasture-fed 21 day-aged
7oz rump steak (best cooked slightly rare)
with a choice of roasted garlic butter or
green peppercorn and brandy sauce, served
with pommes frites only **1.95 supplement**

Poulet printanier (GF)
Pan-fried chicken breast with asparagus,
fricassée of wild mushrooms, peas,
truffle oil and tarragon

Loup de mer (GF)
Sea bass with sautéed green beans,
sun-blushed tomatoes, basil and
a caper and herb dressing

Steak-Frites (GF)
7oz flattened pan-seared bavette steak
(served pink) with roasted garlic butter,
dressed leaves and pommes frites only

Super salade (V) (GF)
Quinoa, broccoli, beetroot, cauliflower
couscous, watercress, parsley and
pomegranate topped with toasted seeds,
spiced chickpeas and mint yogurt dressing
with marinated halloumi (V) (GF) or grilled
chicken (GF) **Add both for 1.50**

Filet de bœuf (GF)
7oz Pan-seared fillet steak with herb
crusted tomato, dressed leaves, pommes
frites and a choice of roasted garlic
butter or green peppercorn and brandy
sauce **5.95 supplement**

Bœuf bourguignon maison (GF)
Our classic recipe of braised beef with
shallots, red wine, mushrooms and bacon

Croquette Asiatique (GF)
Spiced fish cake of haddock,
chilli, lemongrass, ginger, coriander
and lime with a crunchy Asian salad

Tarte aux légumes (V)
Warm tartlet of butternut squash,
spinach, Le Saint Mont des Alpes
cheese and caramelised onion
with a chive beurre blanc

Sides

**Roasted field
mushrooms** 3.25 (V) (GF)
with garlic

French beans 3.25 (V) (GF)
with toasted almond flakes

Creamed spinach 3.25 (V) (GF)

House salad 3.25 (V) (GF)

Dauphinoise potatoes 3.50 (V) (GF)

Pommes frites 2.95 (V) (GF)

Bibb lettuce salad 2.95 (V) (GF)
with grain mustard dressing

DESSERTS

The perfect finish to your meal

**Méli mélo de
fraises et meringue** (GF)
Strawberry ice cream with fresh
strawberries, crushed meringue,
soft marshmallows, pistachios,
strawberry coulis and crème Chantilly

Délice au chocolat (V)
Chocolate brownie with warm
pouring chocolate sauce and
salted caramel ice cream

Crème brûlée (V) (GF)
Vanilla crème brûlée

Pain perdu brioche (V)
French-style bread and butter pudding
with warm spiced blackberry compôte
served with vanilla ice cream

Frangipane (V)
Warm baked pear and raspberry
frangipane with vanilla crème fraîche
and toasted pistachios

Glaces et sorbets (V) (GF)
Choice of ice creams and sorbets

Plateau de fromages (GF)
Our typical rustic French cheese board of:
Camembert, Le Saint Flour Bleu (V)
and Le Saint Mont des Alpes (V).
Served with biscuits, celery
and red onion confiture.



Dietary information overleaf

Bonne fête Papa



Dietary information

✓ These dishes are suitable for vegetarians. ☞ These dishes are suitable for a gluten-free diet. Please advise your server. ☒ These dishes can be made suitable for a gluten-free diet, please ensure you clearly advise your server that you require a gluten-free option. We have a separate children's menu or we are happy to charge 50% less for smaller portions of selected dishes on our menus. We can provide a detailed list of all allergens used in our kitchen on request. If you do have an allergy please alert your server. Nuts, nut oils and derivatives are used in our kitchen 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.

June 2018