

APÉRITIFS & APPÉTISERS

Kir Royal
125ml 4.50

Aperol Spritz
250ml 6.25

Tapenade 3.50 *
Red pepper and anchovy tapenade with artisan bread

Mini chorizos 3.95 GF
Mini chorizos roasted in honey

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

Olives marinées 2.95 VGF
Mixed marinated Provençal olives

Pain sans gluten 0.95 VGF
Lightly toasted gluten-free bread served with French butter

STARTERS

All served with complimentary freshly baked French bread and butter

Soupe du jour 4.95 *
Freshly made soup of the day

Calamars 6.50 GF *New*
Our new lightly spiced crispy fried squid with garlic aioli

Parfait au foie de volaille 6.25 *
Home-made chicken liver parfait with sourdough toast and red onion confiture

Fritôt de Brie 5.95 V *New*
Deep-fried Brie in a crisp rosemary crumb, with dressed leaves and a lightly spiced pear chutney

Cassiolette de moules 6.25 * *New*
Baked ramekin of mussels, spinach and smoked bacon with a light garlic cream sauce and sourdough toast

Salade de canard 6.95 *New*
Vietnamese crispy duck salad with soy, chilli, ginger, coriander and sesame seeds

Asperges 6.25 VGF *New*
Steamed asparagus with a soft poached egg and hollandaise sauce

Brioche et champignons 5.95 *
Toasted brioche and fricassée of mushrooms with (or without V) Alsace bacon

Crottin de chèvre 5.95 VGF
Baked goats' cheese with marinated beetroot, chicory, watercress, toasted walnuts and grain mustard dressing

Soupe de poisson 5.95 * *New*
Fish and shellfish soup with white wine, basil, rouille and baked croûtons

For two to share

Camembert 11.50 *
Whole baked Normandy Camembert with sourdough toast and red onion confiture

Assiette Méditerranéenne 10.95 *
Honey-glazed chorizos, olives, Camembert, red pepper and anchovy tapenade, sun-blushed tomatoes, chicken liver parfait and houmous

Tartes Flambées 7.75
Stone baked Alsace flatbread. Choose from:

Traditionnelle: Caramelised onions and smoked bacon lardons

or Forestière: Forest mushrooms, Emmental and Parmesan

or Quatre fromages: Emmental, red Cheddar, mozzarella and blue cheese

MAINS

Our Bistrot Classics are served with today's selection of complimentary potatoes and seasonal vegetables

Lighter Dishes

Super salade 9.95 VGF
Quinoa, broccoli, beetroot, cauliflower couscous, watercress, parsley and pomegranate topped with toasted seeds, spiced chickpeas and mint yogurt dressing

Add marinated halloumi VGF or grilled chicken GF 11.95
Both 13.95

Salade de poulet 12.75 GF *New*
Grilled chicken and avocado salad with lettuce, tomatoes, cucumber, radish and grain mustard dressing

Salade de canard 13.50 *New*
Vietnamese crispy duck salad with soy, chilli, ginger, coriander and sesame seeds

Poivron farçi 9.95 V *New*
Roasted red peppers filled with spinach and ricotta, garlic mushrooms and toasted hazelnuts served with dressed watercress and pommes frites

Bistrot Classics

Poulet printanier 13.95 GF *New*
Pan-fried chicken breast with asparagus, fricassée of wild mushrooms, peas, truffle oil and tarragon

Médallions de porc 14.25
Slow-cooked marinated medallions of pork with honey and grain mustard glaze, Morteau sausage, caramelised apples and Dijon beurre blanc

Bœuf bourguignon maison 14.75 GF
Our classic recipe of braised beef with shallots, red wine, mushrooms and bacon
For two to share 26.95

Loup de mer 14.95 GF *New*
Filletted sea bass with lemon, rosemary and garlic

Epaule d'agneau 15.95
Moroccan spiced slow-cooked shoulder of lamb with pearl couscous, harissa, toasted pine nuts, dried apricots and mint yogurt dressing

Confit de canard 14.95 GF
Duck leg confit with Provençal vegetables and red wine jus

Tarte aux légumes 11.50 V
Warm tartlet of butternut squash, spinach, Le Saint Mont des Alpes cheese and caramelised onion with a chive beurre blanc

Croquettes de poisson 12.95 GF *New*
Fish cake, sautéed spinach, soft poached egg and Dijon beurre blanc

Poulet Normandie 14.50 GF
Half a slow-roasted Normandy chicken, served with roasted garlic and parsley butter, dressed leaves and pommes frites only

Bouillabaisse maison 16.95 *
Our take on this classic fish stew from Marseille; with sea bass, mussels, king prawns, and smoked haddock served with rouille, cheese and pommes frites only

Steaks & Grills

Our steaks are from prime pasture-fed Scottish beef, matured for at least 21 days. They're served with dressed leaves, pommes frites and a choice of roasted garlic and parsley butter or green peppercorn and brandy sauce.

Steak-Frites 10.95 GF
7oz pan-seared minute steak (bavette cut, served pink)

Pavé de steak 16.75 GF
8oz rump steak (best cooked slightly rare)

Entrecôte 18.95 GF
9oz rib-eye steak

Burger Maison
100% prime British beef burger served with pommes frites
Choose from:
Classique: Cheese, gherkins, relish, plum tomatoes and gem lettuce 11.95
Bayonne: Camembert, red onion chutney, grain mustard and crispy Bayonne ham 12.95

SIDE DISHES

Roasted field mushrooms 3.25 VGF
with garlic

French beans 3.25 VGF
with toasted almond flakes

Creamed spinach 3.25 VGF

House salad 3.25 VGF

Dauphinoise potatoes 3.50 VGF

Pommes frites 2.95 VGF

Bibb lettuce salad 2.95 VGF
with grain mustard dressing

DESSERTS

Méli mélo de fraises et meringue 5.75 [Ⓞ]

Strawberry ice cream with fresh strawberries, crushed meringue, marshmallows, pistachios, strawberry coulis and crème Chantilly

Bavaois et compôte de fruits rouges 5.50 [Ⓞ]

Vanilla panna cotta with a berry compôte

Délice au chocolat 5.75 [✓]

Chocolate brownie with warm pouring chocolate sauce and vanilla ice cream

Tarte au citron 5.95 [✓] [Ⓞ]

Caramelised lemon tart with raspberry sorbet

Crème brûlée 5.50 [✓] [Ⓞ]

A French classic. Vanilla crème brûlée freshly made by our chefs everyday.

Frangipane 5.75 [✓]

Warm baked pear and raspberry frangipane with vanilla crème fraîche and toasted pistachios

Mousse au chocolat 5.50 [✓] [Ⓞ] *New*

Rich Valrhona chocolate and hazelnut praline mousse

Glaces et sorbets 4.95 [✓] [⊛]

Choice of ice creams and sorbets

Sundæ au chocolat et cerise 6.25 [✓] *New*

Chocolate and vanilla ice cream sundae with chunks of chocolate brownie, hot chocolate sauce, black cherry compôte and crème Chantilly topped with crushed pistachios

Café gourmand 6.95/5.95 [✓]

Berry macaroon, chocolate brownie, caramel profiterole and vanilla ice cream on an almond crumble, with (or without) espresso coffee

CHEESE

Three regional cheeses served with biscuits, celery and red onion confiture 6.50 [⊛]

Camembert

A smooth, mild and buttery Camembert from the southwest of Paris

Le Saint Flour Bleu [✓]

A rich and well-balanced creamy blue cheese

Sainte Maure

A smooth and soft goats' cheese from the Loire region

DRINKS

Beers & Ciders

Regional Bottled Ale
500ml 4.10

Kronenbourg 1664
5.0%, 275ml 3.50

Lefte Blonde
6.6%, 330ml 3.95

Meteor Bière d'Alsace
4.6%, 330ml 3.75

Meteor Classic '27
5.0%, 330ml 4.50

Bolée d'Armorique
Cidre Breton
5.0%, 330ml 3.50

Beck's Blue Alcohol-Free
275ml 2.95

Apéritifs

Hendrick's Gin and
Fever-Tree Tonic 6.25

Aperol Spritz,
St. Germain Spritz
250ml 6.25

Kir Royal 125ml 4.50

Bloody Mary 6.25

Spritzer/Cooler 250ml 3.50

Pimm's 50ml and Lemonade 3.50

Jug of Pimm's and Lemonade
1 Ltr 10.95

Campari, Martini Extra Dry
50ml 3.25

Ricard 25ml Fino Sherry 50ml
Harveys Bristol Cream Sherry
50ml 2.95

Spirits

Bacardi, Greenall's Gin,
Russian Standard Vodka,
Lamb's Navy Rum,
Bell's Whisky
25ml 2.75 50ml 4.95

Jack Daniel's
25ml/50ml 2.95/5.00

Jose Cuervo Gold Tequila
25ml/50ml 2.95/5.00

Bombay Sapphire Gin
25ml 3.75

Hendrick's Gin
25ml 3.95

Grey Goose Vodka
25ml 4.25

Havana Club 3 Yr Rum
25ml/50ml 2.95/5.00

Jameson Irish,
Glenmorangie 10 Yr Malt
25ml 3.50

Mixer
125ml 0.60

Dessert Wines

Moëlleux Château Laulerie
100ml 3.95
Côtes de Montravel, Vignoble Dubard,
France 2012 12.5%

Liqueurs, Digestifs & Ports

Quinta do Crašto
50ml 3.50

Quinta do Crašto Vintage Port
50ml/750ml 4.25/28.95

Cantate Calvados
25ml 3.75

Janneau Armagnac
VSOP Brandy
25ml 3.95

Martell VS Brandy
25ml 3.75

Amaretto, Cointreau,
Tia Maria, Grand Marnier,
Sambuca 25ml; Baileys 50ml 3.75

Soft Drinks

Fresh Orange Juice
250ml 2.95

Pago Fruit Drinks
200ml 2.75

Orangina
250ml 2.60

Coca-Cola and Diet Coke
330ml 2.95

Pepsi, Diet Pepsi and Lemonade
250ml 2.60

Fever-Tree Tonic/Slimline
200ml 2.30

Schweppes Bitter Lemon,
Tonic/Slimline, Canada Dry
200ml 1.85

Fentimans Ginger Beer
275ml 2.75

Belvoir Raspberry Lemonade,
Elderflower Pressé
250ml 2.95

Perrier Sparkling Water
330ml/750ml 1.95/2.95

Evian Still Mineral Water
330ml/750ml 1.95/2.95

Hot Drinks

Espresso/Double Espresso
1.95/2.25

Macchiato
1.95/2.25

Café
2.10/2.30

Americano
2.25/2.55

Cappuccino/Latte/Mocha/
Hot Chocolate
2.45/2.75

Floater Coffee
2.75

Liqueur Coffee
5.25

Traditional Tea
2.00

Herbal Tea
2.00

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.