

1 course 10.95 • 2 courses 12.95 • 3 courses 14.95

APÉRITIFS

Rhubarb G&T 6.50
Warner Edwards Rhubarb gin (25ml)
with Fever-Tree tonic or ginger ale

Veuve Devienne 4.75
Elegant, fresh and lively
French sparkling wine (125ml)

Kir Royal 4.95
Veuve Devienne (125ml) sparkling
wine and crème de cassis

Hendrick's G&T 6.25
Hendricks Gin (25ml) with
Fever-Tree elderflower tonic

APPETISERS

Mini chorizos 3.95 GF
Mini chorizos roasted in honey

Tapenade 3.50 ⊕
Red pepper and anchovy
tapenade with sourdough croûtes

Houmous 2.95 V V6 ⊕
With sourdough croûtes

Olives 2.95 V V6 GF
Mixed marinated
olives

Roasted garlic bulb 3.95 V V6 ⊕
Oven roasted with sourdough,
olive oil and balsamic vinegar

STARTERS

All served with complimentary freshly baked French bread and butter

Goat's cheese salad V GF N New
Goat's cheese with marinated beetroot,
chicory, watercress, toasted walnuts
and grain mustard dressing

Chicken liver parfait ⊕
With grilled artisan bread
and red onion confiture

Goan king prawns ⊕ New
King prawns sautéed with an Indian spiced
butter served with grilled artisan bread
2.50 supplement

Spring risotto V GF New
Asparagus, French beans, Petit Pois,
edamame beans, spinach, tarragon and parsley
(vegan option available V6)

Soup ⊕
Freshly made soup of the day

Smoked mackerel pâté ⊕ New
Lightly smoked with crème fraîche,
lemon and paprika with toasted sourdough

Fritôt de Brie V
Deep-fried Brie in a crisp rosemary crumb,
with dressed leaves and plum chutney

Duck croquettes New
With dressed leaves and Dijon mayonnaise

Toast et champignons ⊕
Toasted sourdough topped with fricassée
of mushrooms with (or without V)
smoked Alsace bacon
(vegan option available V6)

Calamari GF
Lightly spiced crispy fried squid
with garlic aioli

MAINS

Served with today's selection of complimentary potatoes and seasonal vegetables, salad or pommes frites (unless specified)

Chicken printanier GF New
Pan-fried chicken breast with asparagus,
fricassée of wild mushrooms, peas,
truffle oil and tarragon with seasonal
vegetables and potatoes

Roasted fillet of hake GF
Sustainably caught hake from British coastal waters,
spiced chickpea cassoulet and sauce verte

Parmentier maison GF
A rich French-style cottage pie with ground beef
and smoked bacon topped with pomme purée
and served with seasonal vegetables

Spring risotto V GF New
Asparagus, French beans, Petit Pois,
edamame beans, spinach, tarragon and parsley
(vegan option available V6)

Honey-glazed pork medallions
With Morteau sausage, caramelised apples
and Dijon beurre blanc

Bœuf bourguignon GF
Braised beef with shallots, red wine,
mushrooms and bacon with pomme purée
and honey-roasted carrots

Thai fishcake New
Spiced fishcake of salmon, haddock, chilli,
lemongrass, ginger, coriander and lime with
a crunchy asian slaw and sweet chilli sauce

Steak-Frites GF
Pan-seared minute steak (bavette cut,
served pink) served with roasted garlic and parsley
butter, pommes frites and dressed leaves
1.00 supplement

8oz Rump Steak GF
Pan-fried Scottish pasture-fed 21 day-aged steak
(best cooked slightly rare) with a choice of roasted
garlic and parsley butter or green peppercorn and
brandy sauce served with a slow roasted tomato
and pommes frites 3.95 supplement

Super salad V ⊕ N New
Watercress, broccoli, beetroot, couscous,
super grains, 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
(vegan option available V6)

Tagine de légumes V ⊕ N
Roasted root vegetables, chickpea and apricot tagine
with couscous tabbouleh and mint yogurt dressing
(vegan option available V6)

House burger
100% prime British beef burger, gherkins, relish,
plum tomatoes and lettuce served with pommes frites
Add Le Saint Mont Cheese for 1.00

SIDES

Dauphinoise potatoes 3.50 V GF

Roasted garlic field mushrooms 3.25 V GF

French beans 3.50 V GF N
With toasted almond flakes

Superfood side salad 3.50 V V6 New
Grains, couscous, mixed leaves
and pomegranate seeds

Creamed spinach 3.25 V GF

Pommes frites 2.95 V V6 GF

House salad 3.25 V V6 GF

DESSERTS & CHEESE

The perfect finish to your meal

Vanilla panna cotta GF New
With a mixed berry compôte

Chocolate brownie V N
With warm chocolate sauce and
salted caramel ice cream

Ice cream & sorbets V ⊕
Award-winning West Country
farm organic ice cream and sorbets
Please ask your server for flavours
(vegan option available V6)

Crème brûlée V GF
Our signature dessert – a French classic. Vanilla crème
brûlée freshly made by our chefs every day

Valrhona chocolate mousse V N New
Topped with meringue

Biñrot crêperie V New
Traditional French crêpes your way.
Choose vanilla ice cream or crème Chantilly.
Then choose your filling:

• Lemon • Mixed Berry Compôte • Chocolate •

Cheese board ⊕
Our typical rustic French cheese board served
with biscuits, celery and red onion confiture:

Camembert
A smooth, mild and buttery Camembert
from the southwest of Paris
Le Saint Flour Bleu V
A rich and well-balanced creamy blue cheese
Le Saint Mont des Alpes V
A mature regional cheese with a nutty flavour

For an explanation of our dietary symbols, please see overleaf »»»»

APÉRITIFS & COCKTAILS

- Aperol Spritz 6.25**
Aperol and Veuve Devienne sparkling wine topped with soda
- St. Germain Spritz 6.25**
St. Germain elderflower liqueur and Veuve Devienne sparkling wine topped with soda
- Bucks Fizz 4.95**
Veuve Devienne sparkling wine and orange juice
- Cucumber Spritz 6.25**
White wine, St. Germain elderflower liqueur, Fever-Tree Indian tonic and cucumber
- Grand Mimosa 6.50**
Veuve Devienne sparkling wine, Cointreau and orange juice
- Bloody Mary 6.50**
Russian Standard vodka, tomato juice, Worcestershire sauce and Tabasco sauce
- Kir Royal 4.95**
Veuve Devienne (125ml) sparkling wine and crème de cassis
- Pimm's 3.50**
Pimm's No.1 (50ml) and lemonade

GINS

Working in partnership with Fever-Tree, our G&T's include a single measure of gin paired with the perfect Fever-Tree mixer. Feel free to swap your tonic or mixer to another if you wish.

CLASSIC DRY

- Sipsmith London Dry 41.6% 6.25**
Bold, complex and aromatic traditional London Dry Gin with dry juniper and a hint of zesty, citrus freshness. Paired with Fever-Tree Indian Tonic Water.

CITRUS

- Bombay Sapphire 40% 5.75**
Citrus and juniper flavours combined with an elegant light spicy finish. Paired with Fever-Tree Mediterranean Tonic Water.

FLORAL

- Hendrick's 41.4% 6.25**
Uniquely distilled with the infusion of rose and cucumber. Paired with Fever-Tree Elderflower Tonic.

- The Botanist 46% 6.50**
A distinctive, floral gin with 22 botanicals local to the Island of Islay. Paired with Fever-Tree Indian Tonic Water.

FRUITY

- Warner Edwards Rhubarb 40% 6.50**
Sweet and tangy with British rhubarb. Paired with Fever-Tree Ginger Ale or tonic water.

- Brockmans 40% 6.25**
Subtle notes of berry give an intensely smooth taste. Paired with Fever-Tree Refreshingly Light Tonic Water.

- Pinkster 37.5% 6.25**
With hints of real raspberries and an exceptionally smooth finish. Paired with Fever-Tree Mediterranean Tonic Water.

Double up your G&T for an additional £2.50

BEERS & CIDERS

DRAUGHT

- Vedett Extra Blond 5.0% (Pint) 4.95**
- Vedett Extra Blond 5.0% (Schooner 285ml) 3.25**

BOTTLES

- Regional Bottled Ale (500ml) 4.10**
- Lefte Blonde 6.6% (330ml) 3.95**
- Kronenbourg 1664 5.0% (275ml) 3.50**
- 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**

SPIRITS

- Russian Standard Vodka (25ml) 2.75 | (50ml) 4.95**
- Grey Goose Vodka (25ml) 4.25**
- Bacardi Superior (25ml) 2.75 | (50ml) 4.95**
- Lamb's Navy Rum (25ml) 2.75 | (50ml) 4.95**
- Havana Club 3 Year Rum (25ml) 2.95 | (50ml) 5.00**
- Jose Cuervo Gold Tequila (25ml) 2.95 | (50ml) 5.00**
- Jack Daniel's (25ml) 2.95 | (50ml) 5.00**
- Bell's Whisky (25ml) 2.75 | (50ml) 4.95**
- Jameson Irish (25ml) 3.50**
- Glenmorangie 10 Year Malt (25ml) 3.50**
- Sipsmith London Dry Gin (25ml) 3.95**
- Bombay Sapphire Gin (25ml) 3.50**
- Hendrick's Gin (25ml) 3.95**
- The Botanist Gin (25ml) 4.25**
- Warner Edwards Rhubarb Gin (25ml) 4.25**
- Brockmans Gin (25ml) 3.95**
- Pinkster Gin (25ml) 3.95**

SOFT DRINKS

- Fresh Orange Juice (250ml) 2.95**
- Orangina (250ml) 2.60**
- Belvoir Elderflower Pressé (250ml) 2.95**
- Belvoir Raspberry Lemonade (250ml) 2.95**
- Pago Fruit Drinks (200ml) 2.75**
Pago premium juices are directly pressed, using only natural ingredients. Please ask your server for available flavours
- Coca-Cola, Diet Coke and Coca-Cola Zero Sugar (330ml) 2.95**
Served in the iconic glass contour bottle
- Pepsi & Diet Pepsi (250ml) 2.60**
- Lemonade (250ml) 2.60**
- Fever-Tree Tonics and Mixers**
Indian Tonic Water
Refreshingly Light Tonic Water
Mediterranean Tonic Water
Elderflower Tonic Water
Ginger Ale
Spiced Orange Ginger Ale (200ml) 2.30
- Schweppes Mixers (125ml) 1.35**
- Fentimans Ginger Beer (275ml) 2.75**
- Britvic Cordial 0.40**
Lime, orange or blackcurrant
- Evian Still Mineral Water (330ml/750ml) 1.95 | 2.95**
- Perrier Sparkling Water (330ml/750ml) 1.95 | 2.95**
- ## HOT DRINKS
- Espresso/Double Espresso 2.10 | 2.40**
- Macchiato 2.40**
- Café 2.40**
- Americano 2.40**
- Cappuccino/Latte 2.85**
- Mocha/Hot Chocolate 2.85**
- Flat white 2.85**
- Floater Coffee 2.90**
- Liqueur Coffee 5.25**
- Traditional/Herbal Tea 2.10**
Choose from Earl Grey, Green, Peppermint and Chamomile or fruit tea

These dishes: **V** are suitable for vegetarians **W** are suitable for vegans **GF** are suitable for a gluten-free diet, please advise your server **CF** can be made suitable for a gluten-free diet, please clearly advise your server that you need a gluten-free option **N** contain nuts. We handle all allergens including nuts, nut oils and derivatives and gluten in our kitchen and cannot guarantee our dishes are allergen-free. Some dishes may contain bones.

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 before ordering. 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. All service charges and tips go directly to our team. **Spring 2019**