

# EVENING MENU

## SMALL PLATES

Perfect as an appetiser, or try a few as a starter.  
Any 3 small plates for just £10, Sunday – Thursday evenings

<b>Spiced whitebait</b> <sup>GF</sup> <b>New</b> £3.50 With garlic aioli	<b>Olives</b> <sup>V</sup> <sup>W</sup> <sup>GF</sup> £2.95 Mixed marinated olives
<b>Tapenade</b> <sup>GF</sup> £3.50 Red pepper and anchovy tapenade with sourdough croûtes	<b>Duck croquettes</b> <b>New</b> £4.25 With Dijon mayonnaise
<b>Mini chorizos</b> <sup>GF</sup> £3.95 Mini chorizos roasted in honey	<b>Roasted garlic bulb</b> <sup>V</sup> <sup>W</sup> <sup>GF</sup> £3.95 Oven roasted, with sourdough, olive oil and balsamic vinegar
<b>Houmous</b> <sup>V</sup> <sup>W</sup> <sup>GF</sup> £2.95 With sourdough croûtes	<b>Scampi</b> <b>New</b> £3.95 With garlic aioli
<b>Saucisson</b> <sup>GF</sup> £3.95 Thinly sliced artisan salami from the foothills of Provence served with cornichons	<b>Goat's cheese tartine</b> <sup>V</sup> <b>New</b> £3.95 Whipped goat's cheese with marinated peppers on toasted artisan bread

## TO SHARE

<b>Assiette Pierre</b> <sup>GF</sup> £14.95 A sharing board of Bayonne ham, saucisson, houmous, red pepper and anchovy tapenade, cornichons, mixed olives and toasted sourdough	<b>Camembert</b> <sup>GF</sup> £11.95 Whole baked Normandy Camembert with toasted sourdough and red onion confiture
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## STARTERS

All served with complimentary freshly baked French bread and butter.

<b>Potato &amp; leek soup</b> <sup>V</sup> <sup>GF</sup> <b>New</b> £5.95 With crème fraîche, chives and truffle oil	<b>Asparagus</b> <sup>V</sup> <sup>GF</sup> <b>New</b> £6.75 Steamed asparagus with a poached egg and hollandaise sauce
<b>Calamari</b> <sup>GF</sup> £6.50 Lightly spiced crispy fried squid with garlic aioli	<b>Chicken liver parfait</b> <sup>GF</sup> £6.25 With grilled artisan bread and red onion confiture
<b>Goan king prawns</b> <sup>GF</sup> <b>New</b> £7.95 King prawns sautéed with an Indian spiced butter served with grilled artisan bread	<b>Crab salad</b> <sup>GF</sup> <b>New</b> £6.95 Salad of lightly curried crab meat, plum tomatoes and dressed leaves
<b>Toast et champignons</b> <sup>GF</sup> £5.95 Toasted sourdough topped with fricassée of mushrooms with (or without <sup>V</sup> ) smoked Alsace bacon (vegan option available <sup>W</sup> )	<b>Crispy Brie</b> <sup>V</sup> £5.95 Deep-fried Brie in a crisp rosemary crumb, with dressed leaves and plum chutney
<b>Baked goat's cheese</b> <sup>V</sup> <sup>GF</sup> <sup>N</sup> £5.95 Baked goat's cheese with marinated beetroot, chicory, watercress, toasted walnuts and grain mustard dressing	<b>Spring risotto</b> <sup>V</sup> <sup>GF</sup> <b>New</b> £5.95 Asparagus, French beans, Petit Pois, edamame beans, spinach, tarragon and parsley (vegan option available <sup>W</sup> )

## OVEN ROAST CHICKEN

Marinated and roasted half chicken – tender, succulent and crispy.

£12.95 with one side | £14.95 with two sides

(1) Choose your flavour

<b>Provençale</b> <sup>GF</sup> Roasted peppers, cherry tomatoes, olives and pesto	<b>Forestière</b> <sup>GF</sup> Mushrooms, crispy Alsace bacon and thyme	<b>Moroccan</b> <sup>GF</sup> Spice rub, harissa, coriander and lemon
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(2) Please refer to our sides section to make your choice

## STEAK & GRILLS

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

<b>Steak-frites</b> <sup>GF</sup> £11.95 Pan-seared minute steak (bavette cut, served pink)	<b>House burger</b> £12.95 100% prime British beef burger, Le Saint Mont Cheese, gherkins, relish, plum tomatoes and lettuce served with pommes frites
<b>Rump</b> <sup>GF</sup> £16.95 8oz rump steak (best cooked slightly rare)	<b>Bayonne &amp; bleu burger</b> £13.95 Our house burger with Bayonne ham and Le Saint Flour Bleu cheese
<b>Sirloin</b> <sup>GF</sup> £19.95 8oz sirloin steak	
<b>Fillet</b> <sup>GF</sup> £21.95 7oz fillet steak	

## FISH

<b>Sea bass</b> <sup>GF</sup> <b>New</b> £14.95 With creamy saffron curried mussels, samphire, seasonal vegetables and potatoes	<b>Thai fishcake</b> <b>New</b> £11.95 Spiced fishcake of salmon, haddock, chilli, lemongrass, ginger, coriander and lime with pommes frites, crunchy asian slaw and sweet chilli sauce
<b>Moules-frites</b> <sup>GF</sup> £13.95 Rope-grown mussels in a white wine, onion, parsley, thyme and fresh cream sauce with pommes frites	

## BISTROT CLASSICS

<b>Chicken printanier</b> <sup>GF</sup> <b>New</b> £13.95 Pan-fried chicken breast with asparagus, fricassée of wild mushrooms, peas, truffle oil and tarragon with seasonal vegetables and potatoes	<b>Honey-glazed pork medallions</b> £14.75 With Morteau sausage, caramelised apples, Dijon beurre blanc, seasonal vegetables and potatoes
<b>Bœuf bourguignon</b> <sup>GF</sup> £15.95 Our signature dish – braised beef with shallots, red wine, mushrooms and bacon with pomme purée and honey-roasted carrots	<b>Pan-fried duck breast</b> <sup>GF</sup> £16.95 Barbary duck breast from Western France with dauphinoise potatoes, blackberry jus and seasonal vegetables

## VEGETARIAN & VEGAN

(Please ask a team member for our full vegan menu)

<b>Seasonal vegetable and goat's cheese tart</b> <sup>V</sup> <b>New</b> £13.95 Asparagus, caramelised onion, tenderstem broccoli and goat's cheese tart with a poached egg, hollandaise sauce and side salad	<b>Spring risotto</b> <sup>V</sup> <sup>GF</sup> <b>New</b> £12.95 Asparagus, French beans, Petit Pois, edamame beans, spinach, tarragon and parsley (vegan option available <sup>W</sup> )
<b>Tagine de légumes</b> <sup>V</sup> <sup>GF</sup> <sup>N</sup> £11.95 Roasted root vegetables, chickpea and apricot tagine with couscous tabbouleh and mint yogurt dressing (vegan option available <sup>W</sup> )	<b>Super salad</b> <sup>V</sup> <sup>GF</sup> <sup>N</sup> <b>New</b> £9.95 Watercress, broccoli, beetroot, couscous, super grains, parsley and pomegranate topped with toasted seeds, spiced chickpeas and mint yogurt dressing (vegan option available <sup>W</sup> )
	<b>Add marinated halloumi</b> <sup>V</sup> <sup>GF</sup> <b>or grilled chicken</b> <sup>GF</sup> £11.95 <b>Add both</b> £13.95

## SIDES

<b>Superfood side salad</b> <sup>V</sup> <sup>W</sup> <b>New</b> £3.50 Grains, couscous, mixed leaves and pomegranate seeds	<b>Roasted garlic field mushrooms</b> <sup>V</sup> <sup>GF</sup> £3.25
<b>House salad</b> <sup>V</sup> <sup>W</sup> <sup>GF</sup> £3.25	<b>Creamed spinach</b> <sup>V</sup> <sup>GF</sup> £3.25
<b>French beans</b> <sup>V</sup> <sup>GF</sup> <sup>N</sup> £3.50 With toasted almond flakes	<b>Pommes frites</b> <sup>V</sup> <sup>W</sup> <sup>GF</sup> £2.95
	<b>Dauphinoise potatoes</b> <sup>V</sup> <sup>GF</sup> £3.50

Please turn over to view our desserts

# EVENING MENU

## DESSERTS

<b>Frangipane</b> (V, N) £5.50 Warm baked apple and pear frangipane with vanilla crème fraîche and toasted pistachios	<b>Chocolate brownie</b> (V, N) £5.75 With warm chocolate sauce and salted caramel ice cream
<b>Vanilla panna cotta</b> (CP, New) £5.50 With a mixed berry compôte	<b>Crème brûlée</b> (V, CP) £5.95 Our signature dessert – a French classic. Vanilla crème brûlée freshly made by our chefs every day
<b>Sticky toffee pudding</b> (V) £5.50 With vanilla ice cream	<b>Ice cream &amp; sorbet</b> (V, CP) £4.95 Award-winning West Country farm organic ice cream and sorbets. Choose from: <b>Chocolate chip, Vanilla clotted cream, Strawberry, Salted Caramel, Raspberry sorbet, Mango sorbet</b> (vegan option available (V))
<b>Valrhona chocolate mousse</b> (V, N, New) £5.75 With meringue	
<b>Tarte au citron</b> (V, CP) £5.95 Caramelised lemon tart with raspberry sorbet	

<b>Biêrot crêperie</b> (V, New) £5.50 Traditional French crêpes your way. Choose vanilla ice cream or crème Chantilly. Then choose your filling:	<b>Chocolate Toffee and banana</b> (N) <b>Suzette</b> <b>Mixed berry compôte</b> <b>Lemon &amp; sugar</b>
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## CHEESE

£6.50

*Three regional cheeses served with biscuits, celery and red onion confiture.*

<b>Camembert</b> (CP) A smooth, mild and buttery Camembert from the southwest of Paris	<b>Le Saint Flour Bleu</b> (V, CP) A rich and well-balanced creamy blue cheese	<b>Sainte Maure</b> (CP) A smooth and soft goat's cheese from the Loire region
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## HOT DRINKS

<b>Espresso</b> £2.10	<b>Mocha / Hot Chocolate</b> £2.85
<b>Double Espresso</b> £2.40	<b>Flat white</b> £2.85
<b>Macchiato</b> £2.40	<b>Floater Coffee</b> £2.90
<b>Café</b> £2.40	<b>Liqueur Coffee</b> £5.25
<b>Americano</b> £2.40	<b>Traditional / Herbal Tea</b> £2.10
<b>Cappuccino / Latte</b> £2.85	Choose from Earl Grey, Green, Peppermint and Chamomile or fruit tea

## APÉRITIFS & COCKTAILS

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

## GINS

*Working in partnership with Fever-Tree, our G&Ts 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.*

<b>CLASSIC DRY</b> <b>Sipsmith London Dry</b> (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	<b>FRUITY</b> <b>Warner Edwards Rhubarb</b> (40%) £6.50 Sweet and tangy with British rhubarb. Paired with Fever-Tree Ginger Ale or tonic water
<b>FLORAL</b> <b>Hendrick's</b> (41.4%) £6.25 Uniquely distilled with the infusion of rose and cucumber. Paired with Fever-Tree Elderflower Tonic	<b>Brockmans</b> (40%) £6.25 Subtle notes of berry give an intensely smooth taste. Paired with Fever-Tree Refreshingly Light Tonic Water
<b>The Botanist</b> (46%) £6.50 A distinctive, floral gin with 22 botanicals local to the Island of Islay. Paired with Fever-Tree Indian Tonic Water	<b>Pinkster</b> (37.5%) £6.25 With hints of real raspberries and an exceptionally smooth finish. Paired with Fever-Tree Mediterranean Tonic Water
<b>CITRUS</b> <b>Bombay Sapphire</b> (40%) £5.75 Citrus and juniper flavours combined with an elegant light spicy finish. Paired with Fever-Tree Mediterranean Tonic Water	<b>Double up your G&amp;T for an additional £2.50</b>

## SPIRITS

25ml / 50ml

<b>Russian Standard Vodka</b> £2.75 / £4.95	<b>Jose Cuervo Gold Tequila</b> £2.95 / £5.00
<b>Grey Goose Vodka</b> £4.25	<b>Jack Daniel's</b> £2.95 / £5.00
<b>Bacardi Superior</b> £2.75 / £4.95	<b>Bell's Whisky</b> £2.75 / £4.95
<b>Bombay Sapphire</b> £3.50	<b>Jameson Irish</b> £3.50
<b>Lamb's Navy Rum</b> £2.75 / £4.95	<b>Glenmorangie 10 Year Malt</b> £3.50
<b>Havana Club 3 Year Rum</b> £2.95 / £5.00	

## BEERS & CIDERS

<b>DRAUGHT</b> <b>Vedett Extra Blond</b> £4.95 5% (Pint) £3.25 5% (Schooner 285ml)	<b>BOTTLES</b> <b>Meteor Bière d'Alsace</b> £3.75 4.6% (330ml)
<b>BOTTLES</b> <b>Regional Bottled Ale</b> £4.10 500ml	<b>Meteor Classic '27</b> £4.50 5.0% (330ml)
<b>Lefte Blonde</b> £3.95 6.6% (330ml)	<b>Bolée d'Armorique Cidre Breton</b> £3.50 5.0% (330ml)
<b>Kronenbourg 1664</b> £3.50 5.0% (275ml)	<b>Beck's Blue Alcohol-Free</b> £2.95 (275ml)

## SOFT DRINKS

<b>Fresh Orange Juice</b> £2.95 (250ml)	<b>Fever-Tree Tonics and Mixers</b> £2.30 (200ml) Indian Tonic Water Refreshingly Light Tonic Water Elderflower Tonic Water Mediterranean Tonic Water Spiced Orange Ginger Ale Ginger Ale
<b>Orangina</b> £2.60 (250ml)	<b>Schweppes Mixers</b> £1.35 (125ml)
<b>Belvoir Elderflower Pressé</b> £2.95 (250ml)	<b>Fentimans Ginger Beer</b> £2.75 (275ml)
<b>Belvoir Raspberry Lemonade</b> £2.95 (250ml)	<b>Britvic Cordial</b> £0.40 Lime, orange or blackcurrant
<b>Pago Fruit Drinks</b> £2.75 (200ml) Pago premium juices are directly pressed, using only natural ingredients. Please ask your server for available flavours	<b>Evian Still Mineral Water</b> £1.95 / £2.95 (330ml/750ml)
<b>Coca-Cola, Diet Coke and Coca-Cola Zero Sugar</b> £2.95 (330ml) Served in the iconic glass contour bottle	<b>Perrier Sparkling Water</b> £1.95 / £2.95 (330ml/750ml)
<b>Pepsi and Diet Pepsi</b> £2.60 (250ml)	
<b>Lemonade</b> £2.60 (250ml)	

These dishes: (V) are suitable for vegetarians (N) are suitable for vegans (CP) are suitable for a gluten-free diet, please advise your server (\*) 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