

Bonne fête Papa



APPETISERS

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

Mini chorizos au miel 3.50 (GF)
Mini chorizos roasted in honey

Gousse d'ail rôtie 3.75 (V) (GF)
Whole roasted garlic bulb with artisan bread, extra virgin olive oil and balsamic vinegar

Tapenade 3.00 (GF)
Red pepper and anchovy tapenade with artisan bread

Saucisson 3.50 (GF)
Thin slices of French 'Label Rouge' saucisson from the Beaujolais region, with cornichons and French bread

STARTERS

Our starters are served with freshly baked French bread and Lescure butter

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

Risotto au champignon (V) (GF)
Risotto of wild mushroom, garden peas, baby spinach, spring onions and truffle oil

Pâté au maquereau (GF)
Smoked, sustainable mackerel pâté with crème fraîche, lemon and paprika

Rillettes rustiques (GF)
A pâté of shredded rabbit and pork sourdough toast and cornichons

Asperges (V) (GF)
Grilled asparagus with hollandaise sauce

Salade Marocaine
Warm salad of Merguez sausage, pearl couscous, harissa with lemon, mint and yogurt dressing

Saumon fumé (GF)
Oak-smoked Scottish salmon with baby capers, dill and light crème fraîche dressing

MAINS

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

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

Porc au parmesan
Lemon, rosemary and parmesan crusted pork with a salad of watercress and herb aioli

Salade Niçoise au saumon (GF)
Seared peppered salmon Niçoise with a poached egg, French beans, roasted peppers, capers, olives, croûton and garlic roasted new potatoes

Bœuf braisé (GF)
Slow-braised beef with red wine, leeks and Violette de Brive mustard

Tarte à l'oignon (V)
Warm tartlet of caramelised onions, aged Gruyère, served with roasted garlic aioli

Burger maison
100% prime British beef burger served with aged Gruyère, plum tomatoes and baby gem lettuce **1.00 supplement**

Pavé de steak (GF)
Pan-fried Scottish pasture-fed 21 day-aged 7oz rump steak (best cooked slightly rare) with a choice of red wine and shallot jus or black pepper butter **3.95 supplement**

Parmentier de poisson (GF)
Baked smoked haddock, prawn, salmon and tarragon in a white wine cream sauce, topped with aged Gruyère mashed potato

Steak-Frites (GF)
7oz flattened pan-seared bavette steak (served pink) with pommes frites and black pepper butter **1.00 supplement**

Canard hâché à la Provençale
Provençal duck meatballs with a hint of chili and a cassoulet of smoked bacon, flageolet beans and plum tomatoes

Tartes Flambées
French-style pizza from Alsace
Choose from:

Traditionnelle
Caramelised onions and smoked bacon

Forestièrre
Forest mushrooms, Emmental and Parmesan

Jambon
French ham and cherry tomatoes

Quatre fromage
Emmental, red cheddar, mozzarella, blue cheese

Courgette et chèvre (V)
Courgettes, goats' cheese and tomatoes

SIDES

Herb salad 3.25 (V) (GF)
with dressed Bibb lettuce and toasted pine nuts

Red onion and tomato salad
2.95 (V) (GF)

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

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

Dauphinoise potatoes 3.50 (V) (GF)

Pommes frites 2.95 (V) (GF)

DESSERTS

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

Crème brûlée (V) (GF)
Vanilla crème brûlée

Délice au chocolat (V) (GF)
Chocolate torte with blackcurrant ice cream and warm pouring chocolate

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

Coupe blanche au chocolat (V) (GF)
Vanilla ice cream with warm pouring chocolate and toasted almonds

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

Plateau de fromages (GF)
Our typical rustic French cheese board of: Brie de Nangis, Fourme d'Ambert and Tomme de Savoie. Served with biscuits, celery and red onion confiture

Allergen information

(V) These dishes are suitable for vegetarians

(GF) These dishes are suitable for a gluten-free diet

(GF) 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 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.