

## SMALL PLATES

Perfect as an appetiser, or try a few as a starter.  
Any 3 small plates for just £11, Sunday – Thursday evenings\*

<b>Mini chorizos</b> <sup>GF</sup> £3.95	<b>Olives</b> <sup>V</sup> <sup>Ve</sup> <sup>GF</sup> £2.95
Mini chorizos roasted in honey	Mixed marinated olives
<b>Fougasse</b> <sup>V</sup> <b>New</b> £5.25	<b>Croque monsieur croquettes</b> <b>New</b> £4.25
French-style garlic bread	Ham and melted cheese croquettes with dijon mayonnaise
<b>Spiced chicken beignets</b> <b>New</b> £4.45	<b>Duck croquettes</b> £4.25
Spiced chicken filled dough balls with harissa yogurt dip	With plum chutney
<b>Houmous</b> <sup>V</sup> <sup>Ve</sup> <sup>*</sup> £2.95	<b>Arancini</b> <sup>V</sup> <b>New</b> £3.95
With toasted pitta bread	Tomato, basil and mozzarella rice balls with pesto mayonnaise
<b>Tapenade</b> <sup>V</sup> <sup>Ve</sup> <sup>*</sup> <b>New</b> £3.50	<b>Serrano ham</b> <sup>GF</sup> <b>New</b> £4.50
Black olive tapenade with sourdough croûtes	Thinly sliced, cured ham served with cornichons
<b>Breaded whitebait</b> <b>New</b> £3.95	<b>Roasted garlic bulb</b> <sup>V</sup> <sup>Ve</sup> <sup>*</sup> £4.25
With garlic aioli	Oven roasted, with sourdough, olive oil and balsamic vinegar

\*Fougasse is not included in the 3 for £11 selection.

## STARTERS

All served with complimentary freshly baked French bread and butter.

<b>Roasted tomato &amp; red pepper soup</b> <sup>V</sup> <sup>GF</sup> <b>New</b> £4.95	<b>Summer risotto</b> <sup>V</sup> <sup>GF</sup> <b>New</b> £5.95
With confit cherry tomatoes and pesto oil	Goat's cheese, courgette, peas, edamame beans, French beans and herbs (vegan option available <sup>Ve</sup> )
<b>Calamari</b> <sup>GF</sup> £6.75	<b>Cured salmon</b> <sup>GF</sup> <b>New</b> £7.75
Lightly spiced crispy fried squid with garlic aioli	Orange, fennel pollen and dill cured Scottish salmon with a dressed summer salad of shaved radish, cucumber and watercress – delicate and delicious
<b>Heritage tomatoes and goat's cheese</b> <sup>V</sup> <sup>*</sup> <b>New</b> £6.50	<b>Goan king prawns</b> <sup>*</sup> £7.95
On black olive tapenade toast and fresh basil	King prawns sautéed with an Indian spiced butter served with grilled artisan bread
<b>Fritôt de Brie</b> <sup>V</sup> £5.95	<b>Toast et champignons</b> <sup>*</sup> £5.95
Deep-fried Brie in a crisp rosemary crumb, with dressed leaves and plum chutney	Toasted sourdough topped with fricassée of mushrooms with (or without <sup>V</sup> ) smoked bacon (vegan option available <sup>Ve</sup> )
<b>Crispy duck salad</b> <b>New</b> £7.95	<b>Chicken liver parfait</b> <sup>*</sup> £6.25
Back by popular demand. Our crispy duck salad with soy, chilli, ginger, coriander and sesame seeds	With grilled artisan bread and red onion confiture

## PERFECT TO SHARE

**Camembert** <sup>\*</sup> £11.95

Whole baked Normandy Camembert with toasted sourdough for dipping and red onion confiture

## MAINS

Our classic Bistrot favourites sit alongside modern French dishes which have been inspired by flavours from across the world.

<b>Chicken printanier</b> <sup>GF</sup> £13.95	<b>Salmon Niçoise</b> <sup>GF</sup> <b>New</b> £14.95
Pan-fried chicken breast with asparagus, fricassée of wild mushrooms, peas, truffle oil and tarragon with seasonal vegetables and potatoes	Seared salmon fillet with a poached egg, French beans, roasted peppers, sun-blushed tomatoes, olives and new potatoes – summer on a plate
<b>Bœuf bourguignon</b> <sup>GF</sup> £15.95	<b>Thai fishcake</b> £11.95
Our signature dish – braised beef with shallots, red wine, mushrooms and bacon with pomme purée and honey-roasted carrots	Spiced fishcake of salmon, haddock, chilli, lemongrass, ginger, coriander and lime with pommes frites, crunchy slaw and sweet chilli sauce
<b>Pork medallions</b> <b>New</b> £14.95	<b>Summer risotto</b> <sup>V</sup> <sup>GF</sup> <b>New</b> £12.95
With Béarnaise sauce, crispy smoked bacon, seasonal vegetables and potatoes	Goat's cheese, courgette, peas, edamame beans, French beans and herbs (vegan option available <sup>Ve</sup> )
<b>Sea bass</b> <sup>GF</sup> <b>New</b> £14.95	<b>Tagine de légumes</b> <sup>V</sup> <sup>*</sup> <sup>N</sup> <b>New</b> £12.50
With sautéed courgette spaghetti, French beans, sauce vierge, seasonal vegetables and potatoes	Roasted root vegetables, chickpea and apricot tagine with pitta bread, couscous tabbouleh and mint yogurt dressing (vegan option available <sup>Ve</sup> )
<b>Moroccan lamb</b> <sup>*</sup> <sup>N</sup> <b>New</b> £16.95	<b>Crispy duck salad</b> <b>New</b> £13.95
A favourite returns. Moroccan spiced slow-cooked shoulder of lamb with pearl couscous, harissa, toasted pine nuts and mint yogurt dressing with seasonal vegetables and potatoes	Back by popular demand. Our crispy duck salad with soy, chilli, ginger, coriander and sesame seeds
<b>Pan-fried duck breast</b> <sup>GF</sup> £16.95	<b>Super salad</b> <sup>V</sup> <sup>*</sup> £9.95
Barbary duck breast from Western France with dauphinoise potatoes, blackberry jus and seasonal vegetables	Watercress, broccoli, beetroot, couscous, super grains, parsley and pomegranate topped with toasted seeds, spiced chickpeas and mint yogurt dressing (vegan option available <sup>Ve</sup> )
<b>Seasonal goat's cheese tart</b> <sup>V</sup> £13.95	<b>Add marinated halloumi</b> <sup>V</sup> <sup>GF</sup> or <b>grilled chicken</b> <sup>GF</sup> £11.95
Asparagus, caramelised onion, tenderstem broccoli and goat's cheese tart with a light summer salad	<b>Add both</b> £13.95

**Oven roast chicken** <sup>GF</sup>  
**Marinated and roasted half chicken – tender, succulent and crispy.** Choose your flavour and then refer to our sides section to make your choice.

£12.95 with one side | £14.95 with two sides

**Provençale**  
Roasted peppers, cherry tomatoes, olives and pesto

**Forestière**  
Mushrooms, crispy smoked bacon and thyme

**Moroccan**  
Spice rub, harissa, coriander and lemon

Please ask a team member for our vegan menu.

## SIDES

<b>Heritage tomato salad</b> <sup>V</sup> <sup>Ve</sup> <sup>GF</sup> <b>New</b> £3.75	<b>Roasted garlic field mushrooms</b> <sup>V</sup> <sup>GF</sup> £3.25
<b>Superfood side salad</b> <sup>V</sup> <sup>Ve</sup> £3.50	<b>Creamed spinach</b> <sup>V</sup> <sup>GF</sup> £3.50
Grains, couscous, mixed leaves and pomegranate seeds	<b>Pommes frites</b> <sup>V</sup> <sup>Ve</sup> <sup>GF</sup> £2.95
<b>House salad</b> <sup>V</sup> <sup>Ve</sup> <sup>GF</sup> £3.25	<b>Dauphinoise potatoes</b> <sup>V</sup> <sup>GF</sup> <sup>N</sup> £3.50
<b>French beans</b> <sup>V</sup> <sup>GF</sup> <sup>N</sup> £3.50	
With toasted almond flakes	

## 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. Or choose a classic sauce Béarnaise with your steak for an additional £1.

<b>Steak-frites</b> <sup>GF</sup> £11.95	<b>House burger</b> £12.95
Pan-seared minute steak (bavette cut, served pink) with dressed leaves	100% prime British beef burger, Le Saint Mont Cheese, gherkins, home-made burger sauce, plum tomatoes and lettuce served with pommes frites
<b>Rump</b> <sup>*</sup> £16.95	<b>Burger Français</b> £13.95
8oz rump steak (best cooked slightly rare) with classic gem lettuce wedge salad and shallot dressing	Our house burger with Le Saint Flour Bleu cheese and cured ham
<b>Sirloin</b> <sup>*</sup> £19.95	<b>Vegetarian burger</b> <sup>V</sup> <b>New</b> £12.95
8oz sirloin steak with classic gem lettuce wedge salad and shallot dressing	100% plant-based Moving Mountains® Burger with gherkins, home-made burger sauce, plum tomatoes and lettuce served with pommes frites. All the taste but meat-free
<b>Fillet</b> <sup>*</sup> £21.95	
7oz fillet steak with classic gem lettuce wedge salad and shallot dressing	

## DESSERTS

<b>Vanilla panna cotta</b> <sup>GF</sup> £5.75	<b>Eton mess</b> <sup>GF</sup> <sup>N</sup> <b>New</b> £5.95
With a mixed berry compôte	A true summer favourite. Strawberry and vanilla ice cream with fresh strawberries, crushed meringue, marshmallows, pistachios, strawberry coulis and crème Chantilly
<b>Frangipane</b> <sup>V</sup> <sup>N</sup> <b>New</b> £5.75	<b>Crème brûlée</b> <sup>V</sup> <sup>GF</sup> £5.95
Warm baked raspberry and apple frangipane with vanilla crème fraîche and toasted pistachios	Our signature dessert – a French classic. Vanilla crème brûlée freshly made by our chefs every day
<b>Sticky toffee pudding</b> <sup>V</sup> £5.75	<b>Ice cream &amp; sorbet</b> <sup>V</sup> <sup>*</sup> £4.95
With vanilla ice cream	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 <sup>Ve</sup> )
<b>Chocolate brownie</b> <sup>V</sup> <sup>N</sup> £5.75	<b>BiStrot crêperie</b> <sup>V</sup> £5.50
With warm chocolate sauce and salted caramel ice cream	Traditional French crêpes your way. Choose vanilla ice cream or crème Chantilly. Then choose your filling:
<b>Tarte au citron</b> <sup>V</sup> <sup>GF</sup> £5.95	<b>Chocolate Toffee and banana</b> <sup>N</sup>
Caramelised lemon tart served simply with crème Chantilly	<b>Suzette</b>
	<b>Mixed berry compôte</b>
	<b>Lemon &amp; sugar</b>

## CHEESE £6.50

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

**Camembert** <sup>\*</sup>  
A smooth, mild and buttery Camembert from the southwest of Paris

**Le Saint Flour Bleu** <sup>V</sup> <sup>\*</sup>  
A rich and well-balanced creamy blue cheese

**Sainte Maure** <sup>\*</sup>  
A smooth and soft goat's cheese from the Loire region