

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

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

Aperol Spritz 6.75
Aperol and Veuve Devienne
sparkling wine topped with soda

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 V V* N* *New*
Black olive tapenade with
sourdough croûtes

Fougasse 5.25 V *New*
French-style garlic bread

Olives 2.95 V V* GF
Mixed marinated
olives

Houmous 2.95 V V* N*
With toasted pitta bread

STARTERS

All served with complimentary freshly baked French bread and butter

Calamari GF
Lightly spiced crispy fried squid
with garlic aioli

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

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

Soup *
Freshly made soup of the day

Summer risotto V GF *New*
Goat's cheese, courgette, peas,
edamame beans, French beans and herbs
(vegan option available V*)

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

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

Arancini V *New*
Tomato, basil and mozzarella rice balls
with dressed leaves and pesto mayonnaise

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

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

MAINS

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

Moroccan chicken * *New*
Lightly spiced, marinated chicken breast,
couscous tabbouleh and harissa yogurt

**Heritage tomato and
goat's cheese salad** V * *New*
New season heritage tomatoes,
black olive tapenade toast, goat's cheese,
dressed leaves and fresh basil

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

Pork medallions *New*
With Béarnaise sauce and crispy smoked bacon

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

Super salad V *
Watercress, broccoli, beetroot, couscous,
super grains, parsley and pomegranate
topped with toasted seeds, spiced chickpeas
and mint yogurt dressing with marinated
halloumi V* or grilled chicken GF
Add both for 1.50
(vegan option available V*)

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

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

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

Summer risotto V GF *New*
Goat's cheese, courgette, peas,
edamame beans, French beans and herbs
(vegan option available V*)

8oz Rump Steak *
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 pommes frites and classic
gem lettuce wedge salad and shallot dressing
3.95 supplement

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

House burger
100% prime British beef burger, gherkins,
home-made burger sauce, 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

Heritage tomato salad 3.75 V V* GF *New*

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

Creamed spinach 3.50 V GF

Pommes frites 2.95 V V* GF

House salad 3.25 V V* GF

DESSERTS & CHEESE

The perfect finish to your meal

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

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

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

Vanilla panna cotta GF
With a mixed berry compôte

Valrhona chocolate mousse V N
Chocolate mousse made with luxurious Valrhona
French chocolate, topped with meringue

Bistrot crêperie V
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

CHAMPAGNE & SPARKLING

Bin 50	<p>Veuve Devienne 11.5% Vin Mousseux NV. A classic Alsace brut featuring the lightness, freshness, liveliness and elegance of Chenin Blanc.</p> <p>125ml 4.75 750ml 24.95</p>	Bin 51	<p>Veuve Devienne Rosé 12% Vin Mousseux Rosé Sec NV. Like its sister wine but blended with a little Pinot Noir.</p> <p>125ml 4.95 750ml 25.95</p>	Bin 52	<p>Champagne Brut Baron de March 12% NV. A pure, soft Champagne with stylish character. Its fruit is fresh and appealing, bursting with apples and lemons.</p> <p>125ml 6.75 750ml 34.95</p>	Bin 53	<p>Taittinger 12.5% NV Brut Réserve, Champagne. Crisp, citrusy aromas with subtle toasty notes. A truly elegant Champagne.</p> <p>125ml 8.95 750ml 49.95</p>
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WHITE WINES

CRISP & FRESH		DRY & MINERAL		FULLER & FLAVOURSOME	
Bin 1	<p>Airen Chardonnay 2018 11.5% Valdepenas, Spain. Green apples, a touch of apricot and refreshing acidity.</p> <p>175ml 4.25 250ml 6.25 500ml 11.95 750ml 16.95</p>	Bin 6	<p>Green Fish Verdejo 2017 12% Atlantic, Spain. Defined aromas of stone fruits, almonds and citrus. Superb structure and freshness.</p> <p>175ml 4.95 250ml 7.25 500ml 13.95 750ml 19.95</p>	Bin 11	<p>Chardonnay, Stormy Cape 2017 13% Western Cape, South Africa. Dry, non-oaked, zesty but with some body.</p> <p>175ml 5.50 250ml 7.50 500ml 14.95 750ml 20.95</p>
Bin 2	<p>Cuvée 94 🍷 2018 12.5% Colombar. Our iconic signature range 'Cuvée '94', is chosen from the Languedoc and we help blend this especially for us and for you. Fresh, clean and sappy with citrus and white fruit notes.</p> <p>175ml 4.75 250ml 6.75 500ml 13.00 750ml 17.95</p>	Bin 7	<p>Picpoul/Sauvignon Blanc 2017 12.5% Domaine de Belle Mare, IGP Pays de l'Hérault. Fresh grapefruit, lemon and floral scents.</p> <p>175ml 5.95 250ml 8.50 500ml 16.50 750ml 22.95</p>	Bin 12	<p>Pinot Grigio delle Venezie IGT 2017 12% Sartori, Italy. An aromatic wine with aromas of wildflowers and tropical fruits.</p> <p>175ml 5.75 250ml 7.95 500ml 15.50 750ml 21.95</p>
Bin 3	<p>Sauvignon Blanc, Los Tortolitos 2018 12.5% Central Valley, Chile. Crisp lime and some herbal influence, deliciously dry.</p> <p>175ml 5.50 250ml 7.75 500ml 15.25 750ml 21.95</p>	Bin 8	<p>Muscadet de Sèvre et Maine Sur Lie AOC 2017 11.5% Château de Poyet. Ripe fruit aromas, a pleasant richness and fine minerality.</p> <p>175ml 6.25 250ml 8.75 500ml 16.95 750ml 23.95</p>	Bin 13	<p>Viognier 2017 13% Leduc, IGP Pays d'Oc, Languedoc. Peach, apricot and almond aromas and a refreshing round finish.</p> <p>175ml 6.50 250ml 8.95 500ml 17.50 750ml 24.95</p>
Bin 4	<p>Chenin Blanc, Stormy Cape 2018 13% Western Cape, South Africa. Passion fruit, touch of quince and pear but a fresh and dry finish.</p> <p>175ml 5.75 250ml 7.95 500ml 15.50 750ml 21.95</p>	Bin 9	<p>Sauvignon Blanc, Frost Pocket 2018 12% Marlborough, New Zealand. Deliciously crisp and fresh, packed full of vibrant and long lasting lime, gooseberry and tropical fruit flavours.</p> <p>175ml 6.95 250ml 9.50 500ml 18.50 750ml 26.95</p>	Bin 14	<p>Chardonnay Les Mougeottes 2017 13.5% IGP Pays d'Oc, Languedoc. Burgundian in style and half the price. Subtle oak and butteriness with a dry finish.</p> <p>175ml 6.75 250ml 9.25 500ml 17.95 750ml 25.95</p>
Bin 5	<p>Chablis AOC 2017 12.5% Domaine Louis Michel, Burgundy. Classic, cool climate Chardonnay from one of the finest estates in Chablis. We were truly honoured to taste this wine with the man himself!</p> <p>175ml 8.95 250ml 12.50 500ml 23.95 750ml 34.95</p>	Bin 10	<p>Sancerre AOC 2017 12.5% Domaine Franck Millet, Loire Valley. Aromatic herb and pleasing minerality.</p> <p>175ml 8.50 250ml 12.25 500ml 23.50 750ml 33.95</p>	Bin 15	<p>Saumur Blanc La Cabriole, Cave de Saumur 2017 12.5% Loire, France. Fine Loire chenin blanc, complex with hints of quince, melon and honeydew.</p> <p>175ml 6.75 250ml 9.25 500ml 17.95 750ml 25.95</p>

RED WINES

FRUITY & SOFT-CENTERED		DEEP & HEARTY		FULL, VELVETY & ROUND	
Bin 21	<p>Alma de Vid Tinto 2018 11.5% Valdepenas, Spain. Intense black cherry and cassis from a family owned bodega.</p> <p>175ml 4.25 250ml 6.25 500ml 11.95 750ml 16.95</p>	Bin 26	<p>Red Boar Bobal 2017 12% Atlantic, Spain. Aromas of currants and a touch of spice. Silky with soft tannins.</p> <p>175ml 5.50 250ml 7.50 500ml 14.95 750ml 20.95</p>	Bin 31	<p>Merlot, Los Tortolitos 2017 12.5%, Central Valley, Chile. Fresh, raspberry and strawberry nose, with a light and juicy palate bursting with forest fruit.</p> <p>175ml 4.95 250ml 7.25 500ml 13.95 750ml 19.95</p>
Bin 22	<p>Cuvée 94 🍷 2018 12.5% Carignan/Grenache. Our iconic signature range 'Cuvée '94', is chosen from the Languedoc and we help blend this especially for us and for you. Our rich red has ripe fruit character and a hint of peppery spice.</p> <p>175ml 4.75 250ml 6.75 500ml 13.00 750ml 17.95</p>	Bin 27	<p>Cabernet Sauvignon, Stormy Cape 2018 13% Western Cape, South Africa. A soft, rich and youthful wine showing fresh ripe mulberries and plums with a spicy undertone.</p> <p>175ml 5.75 250ml 7.95 500ml 15.50 750ml 21.95</p>	Bin 32	<p>Shiraz, Cable Crossing 2017 14% South Eastern Australia. A touch of spice, dark berry juice and a really clean and lovely finish.</p> <p>175ml 6.25 250ml 8.75 500ml 16.95 750ml 23.95</p>
Bin 23	<p>Cabernet Sauvignon/Merlot 2016 14% Les Granges de Felines, IGP Pays d'Oc. Ripe, smooth and juicy.</p> <p>175ml 5.75 250ml 7.95 500ml 15.50 750ml 21.95</p>	Bin 28	<p>Corbières, Syrah/Carignan 2016 13.5% Château du Vieux Parc l'Héritage, Corbières AOC. Mid-purple in colour, fruity and subtle notes of garrigue herbs.</p> <p>175ml 6.25 250ml 8.75 500ml 16.95 750ml 23.95</p>	Bin 33	<p>Pinot Noir Les Mougeottes 2017 13% Languedoc, IGP Pays d'Oc. Affordable but great quality French Pinot, black cherry and raspberry aromas – classy!</p> <p>175ml 6.95 250ml 9.50 500ml 18.50 750ml 26.95</p>
Bin 24	<p>Côtes du Ventoux 2017 12.5% Les Boudalles, Domaine Brusset, Rhône, Ventoux AOC. A well balanced, fruity wine with smooth tannins.</p> <p>175ml 6.25 250ml 8.75 500ml 16.95 750ml 23.95</p>	Bin 29	<p>Malbec, Don David El Esteco 2017 14% Salta, Argentina. A medium-full bodied wine with notes of red fruits and hints of chocolate. Well balanced with soft tannins.</p> <p>175ml 7.25 250ml 9.95 500ml 18.95 750ml 27.95</p>	Bin 34	<p>Rioja Crianza, Ramón Bilbao 2015 14% Rioja, Spain. The best selling Rioja in Spain fresh dark fruit – blackberries, blackcurrants and ripe tannins.</p> <p>175ml 7.75 250ml 10.50 500ml 20.95 750ml 29.95</p>
Bin 25	<p>Beaujolais Villages, Louis Tête 2016 12.5% Beaujolais, France. We welcome back an old friend – wonderfully accessible, soft, light and fruity.</p> <p>175ml 6.50 250ml 8.95 500ml 17.50 750ml 24.95</p>	Bin 30	<p>Châteauneuf-du-Pape AOC 2015 15% Réserve de Oliviers, Maison Favier, Rhône. A 'big' wine – rich, smooth and spicy with herbal notes.</p> <p>750ml 39.95</p>	Bin 35	<p>Bordeaux, Château des Gravières 2016 13% Bordeaux. Very versatile wine with good structure and substance, lifted by gorgeous red fruit, spice and cedar.</p> <p>750ml 34.95</p>

ROSÉ WINES

Bin 41	<p>Cuvée 94 🍷 2017 12.5% Cinsault, IGP Pays d'Oc. Our iconic signature range 'Cuvée '94', is chosen from the Languedoc and we help blend this especially for us and for you. Our pink is a light, dry un-oaked rosé.</p> <p>175ml 4.95 250ml 6.95 500ml 13.75 750ml 18.95</p>	Bin 42	<p>White Zinfandel 2017 11% West Coast Swing, California, USA. Juicy strawberry and red currant fruit flavours with fresh, balanced acidity.</p> <p>175ml 5.50 250ml 7.50 500ml 14.95 750ml 20.95</p>	Bin 43	<p>Pinot Grigio Blush, Il Sospiro 2017 12% Sicily, Italy. This very elegant rosé overwhelms the nose with aromas of freshly picked strawberries, rose petal and cherry flavours.</p> <p>175ml 6.25 250ml 8.75 500ml 16.95 750ml 23.95</p>	Bin 44	<p>Côtes de Provence AOC 2017 13% La Vidaubanaise. A premium rosé with structure and elegance, subtle herbs and spice amid ripe red fruit.</p> <p>175ml 7.25 250ml 9.95 500ml 18.95 750ml 27.95</p>
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Please note that vintages and ABVs may change without prior notice. Wines sold by the glass are also available in a 125ml measure.

These dishes: 🍌 are suitable for vegetarians 🌱 are suitable for vegans 🍷 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 🥜 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. **Summer 2019**