



Starters

Corbeille de pain assortis, beurre sale (bread basket, salted butter)	£6	V
Soup a l'oignon gratinee au gruyere (French onion soup gratinated with gruyere)	£12	V
6 escargots de Bourgogne, beurre persille (6 garlic butter snails in shells)	£12	
Salade de chevre chaud, confiture d'oignon (caramelised goats cheese croutons, salad and onion marmalade)	£10	V
Gambas sautes au pastis (sauteed tiger prawns with pastis and butter)	£14	
Fillet de canard fume, puree de poire, gateau de panais (Smoked duck breast, pear puree, pickled pears and parsnip cake)	£12	

Grill

Sirloin Steak 8oz/12oz	£28/£36
Rib-eye steak 8oz	£28
Fillet Steak 8oz	£36

All our steaks are 28 days aged and served with onion rings, chips, roasted flat mushroom and tomatoes. Served to your preference. **Choose between mushroom sauce or peppercorn sauce.**

V = vegetarian

Mains

Cuisse de canard confit, sauce a l'orange, gratin Dauphinois, haricots verts (confit duck leg, orange sauce, Dauphinoise potatoes, green beans)	£22
Joue de boeufs braise bourguignone, pommes puree, legumes roti (braised beef cheeks bourguignon, mash potatoes, roasted vegetables)	£25
Moules Marinieres, frites (mussels cooked in white wine, shallots and parsley, chips)	£18
Paupiettes de sole et saumon, epinards en branche, pommes cocotte, sauce ecrevisse (sole and salmon parcels. Wilted spinach, potatoes, and crayfish sauce)	£25
Beignets de choux fleurs, sauce ailade (cauliflower fritters, almonds and garlic tarator sauce)	£18 

Desserts

Crepes suzette flambee au Cointreau, glace vanille (French style pancakes steeped in orange juice and orange liqueur, vanilla ice cream)	£10	V
Ile flottante, crème anglaise (baked French meringue, custard, caramel sauce, toasted almonds)	£10	V
Profiteroles sauce au chocolat, glace vanille. (whipped cream filled choux buns, chocolate sauce and vanilla ice cream)	£9	V
Crème caramel renversee, langue de chat (upside down crème caramel, langue de chat biscuits)	£9	V
Plateau de fromage de France (French cheeses selection)	£12	V

This menu is for information purposes and can be changed weekly, depending on market and seasonality. Please let us know in advance for special diet needs and we will try to accommodate.



BAR MENU

12.00pm to 9pm

Light Bites

Crispy chicken goujons: <i>Choose one.</i>	£8	
• Hot sauce, chilli mayo, and chive sour cream		
• BBQ glazed, crispy onions and spring onions		
• Salt and pepper, garlic mayonnaise		
Caesar salad, Gem lettuce, croutons, silverskin anchovies, parmesan, and Caesar dressing	£13	
-add chicken £5		
Soup of the day, warm bread roll, butter	£8	

Sandwiches

Cheese and ham toastie served with salad and chips	£9	
Cheese and tomato toastie served with salad and chips	£9	
BBQ pulled pork bao buns	£10	
Double decker BLT sandwich served with chips	£12	

All sandwiches served with chips and side salad.

V = vegetarian

Classics

Crispy fried selection : BBQ chicken goujons, crispy shrimps, onion bhaji, chips	£18
Beer battered haddock and chips mushy peas, tartare sauce	£19
Bacon cheeseburger, coleslaw, fries lettuce, tomatoes, pickle and burger relish	£19
Tagliatelle carbonara (creamy sauce, diced ham, mushrooms and parmesan)	£17
Butternut squash and pine nuts risotto	£16

Sides

Chips	£4
Onion rings	£4
Garlic bread	£3
• Add cheese for £1	

