



6pm to 9pm

Starters

Corbeille de pain assortis, beurre sale (bread basket, salted butter)	£6	V
Soupe a l'oignon gratinee aux gruyere (gruyere gratinated French onion soup)	£10	V
6 escargots de Bourgogne, beurre persille (6 garlic butter snails in shells)	£10	
Fillet de maquereau, salade de fenouil (grilled mackerel fillet, soused fennel and apple salad)	£9	
Pate en croute, legumes au vinaigre (pork terrine pie, pickled vegetables)	£9	
Salade de chevre chaud, confiture d'oignon (caramelised goats cheese croutons, salad and onion marmalade)	£9	V
Foie gras de canard, puree de poire, toast (duck foie gras terrine, pear gel, toast)	£12	

Grill

Sirloin Steak 8oz/12oz	£28/£36
Rib-eye steak 8oz	£28
Fillet Steak 8oz	£36
Pork chop 8oz	£20

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 (137cal) or peppercorn sauce (145cal)



Mains

Cuisse de canard confit, sauce a l'orange, gratin Dauphinois, haricots verts (confit duck leg, orange sauce, Dauphinoise potatoes, green beans)	£21
Moules mariniere, frites (mussels cooked in white wine, shallots and parsley, chips)	£18
Poularde poche, sauce supreme, riz pilaf, carottes Nouvelles (poached chicken breast, cream sauce, pilaf rice and baby carrots)	£20
Fillet de sole dieppoise, pommes cocottes, epinard en feuilles (sole filets, white wine fish sauce with prawns, wilted spinach, turned potatoes)	£21
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)	£9	V
Tarte fine aux pommes et calvados, glace vanille (apple tart fine with calvados and vegan vanilla ice cream)	£9	V
Ile flottante, crème anglaise (baked meringue, custard, caramel sauce)	£9	V
Profiterolles sauce au chocolat, glace vanille (whipped cream filled choux buns, chocolate sauce and vanilla ice cream)	£8	V
Plateau de fromage de France (French cheeses selection)	£12	V

V = vegetarian

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 (Choose one option below)	
• Hot sauce, chilli mayo, and chive sour cream	
• BBQ glazed, crispy onions and spring onions	
• Salt and pepper, garlic mayonnaise	£6
Caesar salad, Gem lettuce, croutons, silver skin anchovies, parmesan, and Caesar dressing	£13
-add chicken £5 supplement.	
Soup of the day, warm bread roll, butter	£8 
Warm breadbasket, butter, olive oil and balsamic	£6 
Chilli beans nachos topped with beef chilli, grated cheese served with sour cream	£9

Sandwiches

Croque monsieur (ham and bechamel sauce toasted sandwich) with salad and chips	£12	
Cheese and tomato toastie	£8	V
BBQ pulled pork bao buns	£8	
Double decker BLT sandwich served with chips	£12	

All sandwiches served with chips and side salad.

V = vegetarian

Classics

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

Sides

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

