



6pm to 9pm

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
Champignons a la crème sur toast (creamed mushrooms on toast)	£9	V
* Fillet de maquereau a la nage, salade de pommes de terre (grilled mackerel fillet, warm new potato salad)	£12	
Poireaux, oeuf poche frie, sauce hollandaise (Steamed asparagus, fried poached egg, hollandaise sauce)	£9	V
Terrine de confit de canard et porc, gel de piccalilli, brioche (confit duck leg and pork terrine, piccalilli gel, brioche)	£10	
Salade Perigourdine (iceberg lettuce, tomatoes, lardons, croutons, smoked duck breast, walnuts, boiled egg) stareter, £18 main		

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 (137cal) or peppercorn sauce (145cal)

Mains

Fillet de fletan poelle, pommes forestieres, broccoli en branche, beurre blanc (Pan seared halibut fillet, sauted mushroom new potatoes, tenderstem broccoli, beurre blanc)	£26
Selle de lapereau farci, puree de carrote, pommes darphin, sauce moutarde en grain (stuffed rabbit saddle, carrot puree, hash potatoes, grain mustard sauce)	£26
Saumon roti, lentilles du puy, tomates roti, confiture de piments (roasted salmon fillet, spiced puy lentils, roasted cherry tomatoes, chilli jam)	£24
Cote de porc Foyot, pommes fondante, haricot verts jus de veau monte au beurre (pan seared pork chop gratinated, fondant potato, green beans, veal jus)	£24
Millefeuille de ratatouille, sauce tomate et poivron rouge, tofu frie (ratatouille millefeuille, fried tofu, red pepper and tomato sauce)	£19

Desserts

Charlotte au fruits rouge (red berries summer pudding)	£9	V
Pave au chocolat, noisette caramelises, sauce cognac (chocolate pave, caramelised hazelnuts, brandy sauce)	£10	V
Clafoutis au cerises chaud (Warm cherries clafoutis 25 minutes notice)	£9	V
Profiterolles au chocolat, glace vanille (classic profiterolles with chocolate sauce and vanilla ice cream)	£9	V
Plateau de fromage de France (French cheeses selection)	£14	V

V = vegetarian



BAR MENU

12.00pm to 9pm

Light Bites

Falafel with humous	£8	
Caesar salad, Gem lettuce, croutons, silver skin anchovies, parmesan, and Caesar dressing -add chicken £5	£13	V
Soup of the day, warm bread roll, butter	£8	V
Mini lamb kofta, raita, fatoush salad	£11	
Vegetarian loaded nachos. Cheese, sour cream, tomato salsa, crushed avocado	£9	V

Sandwiches

Cheese and ham toastie served with salad and chips	£8	
Cheese and tomato toastie served with salad and chips	£8	V
BBQ pulled pork bao buns	£8	
Double decker BLT sandwich served with chips	£12	
<i>All sandwiches served with chips and side salad.</i>		

V = vegetarian

Classics

Margaritta pizza 10"	£16
Beer battered haddock and chips mushy peas, curry sauce	£19
Bacon cheeseburger, coleslaw, fries lettuce, tomatoes, pickle and burger relish	£19
Spaghetti bolognaise (mince beef in a tomato sauce with parmesan shavings)	£17

Sides

Chips	£4
Onion rings	£4
Garlic bread	£3
• Add cheese £1	
Mixed vegetables	£5
Truffle chips (truffle oil and parmesan)	£6



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.