



THE FRENCH
BRASSERIE



STARTERS

Corbeille de pain assortis, beurre sale
(bread basket, salted butter) £6

Crème Dubarry aux amandes
(cauliflower soup with toasted almonds) £8

6 escargots de Bourgogne, beurre persille
(6 garlic butter snails in shells) £10

Friand au fromage, salade d'endives aux noix
(cheese millefeuille, chicory and walnut salad) £9

Champignons a la crème sur toast
(creamed mushrooms on toast) £9

Foie gras saute aux pommes et calvados
(Pan seared foie gras with apples and calvados) £12

Salade Perigourdine
(iceberg lettuce, tomatoes, lardons, croutons, smoked
duck breast, walnuts, boiled egg) £10 starter £18 main

MAINS

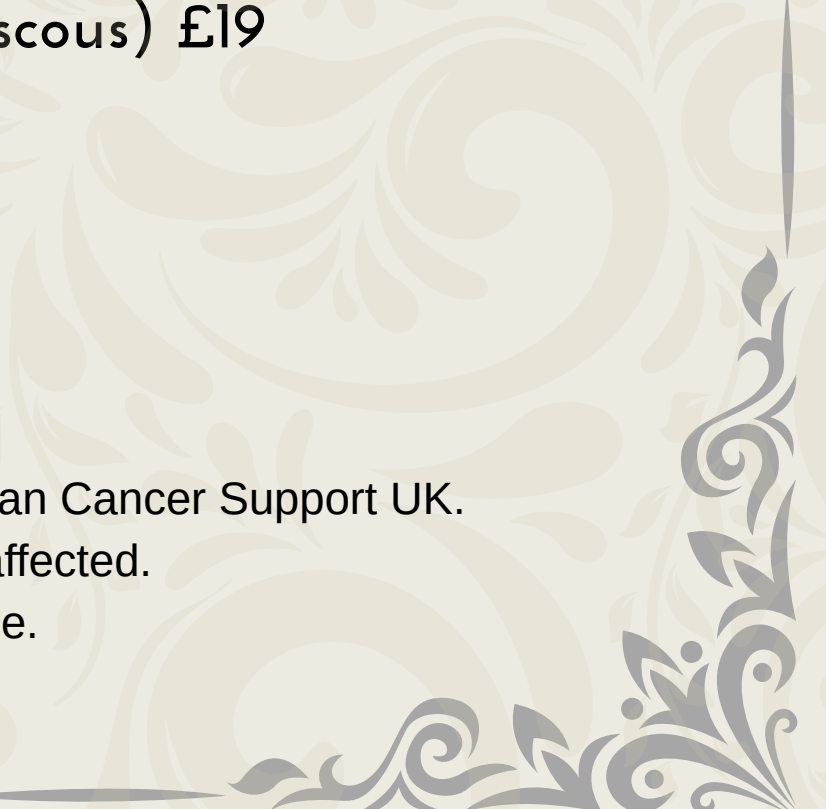

Fillet de canard au cerises, pommes anna, legumes printaniers
(Seared duck breast, cherry sauce, Anna potatoes, spring vegetables) £25

*Joue de boeufs braise bourguignone, pommes puree, legumes roti
(braised beef cheeks bourguignon, mash potatoes, roasted vegetables) £25 signature
(Wine recommendation Cote du rhone)*

Saumon en papillotte, broccoli en branche, beurre blanc
(salmon in papillotte, stem broccoli and beurre blanc) £24

Fillet de daurade poelle, poireaux a la crème, pommes cocotte, puree d'ail des ours
(pan seared seabream, creamed leeks, cocotte potatoes, wild garlic puree) £22

Tagine de legumes epices, couscous safrene au citron roti
(vegan spiced vegetables tagine, roasted lemon and saffron couscous) £19



We are proud to announce that our restaurant will be donating 1% of restaurant sales to Macmillan Cancer Support UK.
This contribution will help advance cancer research and improve care for those affected.
Thank you for your continued support — together, we can make a difference.

GRILL

All served with roasted mushroom, tomato, chips and sauce of your choice

Sirloin steak 8oz/12oz £28/£36

Ribeye steak 8oz £28

Fillet steak 8oz £36

SIDES

French fries £4

Onion rings £4

Garlic bread £3
(add cheese £1)

Mixed vegetables £5

Truffle French fries
(truffle oil and parmesan) £6

DESSERTS

*Crepes suzette flambee au Cointreau, glace vanille
(French style pancakes steeped in orange juice and
orange liqueur, vanilla ice cream) £10 signature
Drink recommendation Champagne or cremant de bourgogne)*

Tarte Tatin au pommes, crème anglaise
(apple tart Tatin, custard) £9

Crème brulee a la banana, biscuits sables
(banana crème brulee, shortbread biscuits) £8

Profiterolles au chocolat, glace vanille
(classic profiterolles with chocolate sauce and vanilla ice cream) £9

Plateau de fromage de France
(French cheeses selection) £12