



## STARTERS

Pea and Mint velouté with herbs gnocchi and crème fraiche (V)	£6
Soupe de poisson with rouille, gruyère cheese and croûtons	£7
Trio Of Dorset Crab, Marinated Scottish Salmon and Smoked Salmon With Pink Pickled Ginger and Lemon Dressing	£9.5
Rabbit , Ham Hock and Foie Gras terrine with Apricot and Figs compote and Grain Mustard Dressing	£8.5
Seared Mackerel with beetroot and apple salad, horseradish	£8
Charantais melon with Bayonne ham	£9
Candied Golden And Ruby Beetroot With A Goats Cheese Mousseline And Toasted Hazelnuts (V)	£8.5

## MAIN COURSES

Clarence Court free-range egg omelette with fines herbes or fromage with frites (V)	£10
with smoked salmon and frites	£12
Bleeding beetroot burger with an Avocado and Tahini Salsa and an Heirloom Tomato Salad (Vg)	£11.95
The Bistro fishcake with samphire, lemon and parsley sauce	£15.5
Char-grilled Tuna steak with Avocado salsa and heritage carrots	£18
Baked fillet of Hake with Parmentier Rosemary Potatoes, English fine beans, Scottish Girolles and a black roe and white wine sauce	£17
Roast suckling pig with pomme-fondant, apple sauce, runner beans and baby carrots	£19
Lapin à la moutarde, peas à la française and carrot	£18
Steak haché with frites and salad	£14

## FROM THE GRILL

Served with frites and a choice of sauce Béarnaise, peppercorn or garlic butter	
Grilled whole seabream, lemon and herbs butter	£22
Spatchcock poussin with sea salt and four pepper seasoning	£15.5
Strathclyde Limousin rib-eye steak 35 days dry aged (240g)	£23
Côte de boeuf for two on the bone 650g	£29 per person
Served with frites and salad	
Selection of Béarnaise, peppercorn and garlic butter	

## SIDE DISHES £3.75

Fine green beans	Salade verte
Pommes frites	Heritage tomatoes
Pommes nouvelles	

## LES FROMAGES

£9.5 for three / £12 for five  
Served with home-made bread, grapes and celery

## DESSERTS £6

Chocolate And Salted Caramel Delice
White chocolate cheesecake with poached apricots, raspberry coulis
Tarte du jour
Raspberry Macaron Heart With Raspberry Ice-Cream
Glaces et sorbets du jour
Crème brûlée

Food and allergies intolerance - before ordering please speak to our staff about your requirements.

Chef: Julian Marshall

Prices include VAT. An optional service charge of 12.5%, which is at the customer's discretion and goes entirely to our staff, will be added to your bill