



STARTERS

- Roasted butternut squash soup, chive oil, crème fraîche and herb croutons (V) £6
- Soupe de poisson with rouille, gruyère cheese and croûtons £7
- Trinity of Scottish salmon: marinated, oak-smoked and rillettes, lemon dressing £9.5
- Rabbit, Ham Hock and Foie Gras terrine with apricot and fig compote and grain mustard dressing £9.5
- Grilled sardines with lemon and herbs, basil pesto £8
- 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
- Slow- Roasted Aubergine with Artichokes, Wild Mushrooms, Celeriac Purée and Tamarind Sauce (VG) £11.95
- The Bistro fishcake with samphire, lemon and parsley sauce £15.5
- Herb-crust ed fillet of hake with fine English beans, Scottish girolles, Parmentier potatoes and white wine sauce £22
- Seven hours braised Suffolk lamb with pomme mousseline and caramelised root vegetables, bleeding heart rooftop rosemary jus £22
- 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

- Char-grilled Tuna steak with Avocado purée and heritage carrots £18

- 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

- All served with frites and a choice of sauce
Béarnaise, peppercorn or garlic butter

- Côte de boeuf for two on the bone 650g
Served with frites and salad
Selection of Béarnaise, peppercorn and garlic butter
£29 per person

SIDE DISHES £3.75

- Fine green beans Salade verte
Pommes frites Pommes nouvelles
Pommes mousseline

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 apricot, raspberry coulis
- Cox's apple and frangipane crumble tart with blackberry sorbet
- Raspberry Macaron Heart with Raspberry Ice-Cream
- Crème brûlée
- Glaces et sorbets du jour



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