

STARTERS

Pumpkin soup with roasted pumpkin seeds (V)	£6.50
Soupe de Poisson de chez nous, gruyere cheese, croutons, rouille	£9.50
Cornish crab and avocado tian with cucumber, tomato and dill	£11.50
Salmon tartare, black sesame, cucumber, lemon dressing	£10
Escargots (6) with garlic and parsley butter	£7.50
Chicken liver and foie gras parfait, apricot compote, homemade brioche	£10
Carpaccio of beef, rocket, Parmesan, capers	£12
Tri-colour candied, ruby and golden beetroot with goat cheese mousseline, West Country apple cider vinaigrette, walnuts (V)	£9.50

MAIN COURSES

Classic Bistro fishcake, samphire, crayfish sauce	£16.95
Fillet of Sea bass with brown lentils, carrots, onions, capers and beurre blanc sauce	£24
Duck breast, poached figs, caramelised baby carrots, pommes fondant, red wine and thyme jus	£22
Spatchcock poussin spiced with lemon and thyme, mix salad, garlic butter	£17.50
Braised rabbit, with Petit pois a la Francaise and mustard sauce	£21
Gnocchi, ratatouille, shaved Parmesan (V)	£17
Slow-cooked aubergines, tamarind, roasted onions, white bean purée (Vg)	£15

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



Et Le Boeuf !

Served with frites and a choice of sauce
Béarnaise, peppercorn or garlic butter

Pure bred Hereford Rib-Eye steak dry aged for 25 days
(240g)

Portobello mushroom, grilled tomato, salade verte £29

One-kilo Pure bred Hereford Côte de boeuf on the bone,
dry aged for 35 days , for two
£34.50 per person

SIDE DISHES

All at 4.5

Salade verte	Pommes frites
Tenderstem broccoli	Pommes nouvelles
Haricots verts	

Organic sourdough bread and salted butter or olive oil (per basket) £ 2.50

LES FROMAGES

£9 for three / £12 for five
Served with bread, grapes and celery

DESSERTS

All at £7

Pavlova with mixed berries, vanilla cream
White chocolate cheesecake with poached apricot
Lemon tart with raspberry sorbet
Crème brûlée, strawberry with vanilla
Glaces et sorbets du jour

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

APERITIF

Kir Imperial or Royal	13
Champagne Piper Heidsieck & Chambord (Raspberry Liqueur) or Crème de Cassis	
Classic Martini	10
Vodka or Gin, with a twist or olives	
Negroni	12
Gin, Vermouth & Camparil	
Bleeding Heart Bloody Mary	8
Bleeding Heart spice mix & Vodka	
Aperol Spritz	8
Aperol, Prosecco & Soda	

BEER

Pale Ale, 'Mosaic', Adnams, Suffolk, England (330ml)	4
Lager, Bitburger, Germany (330ml)	4
Cider, 'Wild Wave', Adnams, Suffolk, England (330ml)	4
Lager 0.0% (Alcohol Free), Krombacher, Germany (330ml)	4

WINE BY THE GLASS

CHAMPAGNE & SPARKLING	125ml	Btl
Champagne Piper-Heidsieck, Cuvée Brut, NV	13	59
Gusbourne, Rosé, Ashford, Kent, England, 2016	14	69
Prosecco, Extra Dry, Ca' di Alte, Veneto, Italy, NV	7	36

WHITE	175ml	500ml	Btl
Sauvignon Blanc, Trinity Hill, Hawkes Bay, NZ, 2020	8	20	29
Pinot Blanc, Domaine Schlumberger, Alsace, 2017	9	23	34
Côtes du Rhône, Blanc, Nature, Famille Perrin, 2019	10	29	39
Macôn-Villages, Chardonnay, Domaine Perraud, 2019	12.5	35	46
Sancerre, Pascal Jolivet, Loire, 2020	13.5	40	54

ROSE	175ml	500ml	Btl
Luberon, Rosé, Famille Perrin, 2020	8.5	22	31
'Studio' by Miraval, Côtes de Provence, 2020	10	29	39
'Clos Mireille', Domaine Ott, Côtes de Provence, 2020	21	60	85

RED	175ml	500ml	Btl
Syrah, Baron de Badassière, Languedoc, 2018	8	20	29
'The Trinity', Trinity Hill, Hawkes Bay, NZ, 2018	8.5	22	32
Chinon, Château Coudray-Montpensier, Loire, 2018	11	31	42
Bourgogne, Pinot Noir 'Les Ursulines', JC Boisset, 2020	13	36	52
Château Macquin, St. George St. Emilion, Bordeaux, 2018	13.5	40	54

FINE	125ml	175ml	Btl
Puligny-Montrachet, Domaine Sylvain Bzikot, 2018	19	28	109
Côte Rôtie, Réserve, Domaine Stéphane Ogier, 2014	24	35	139

SWEET, PORT & MADEIRA	75ml	Btl
Muscat de Beaumes de Venise, Delas, 2017 (375ml)	6	29
LBV Port, Sandeman, 2015 (750ml)	6	44
'Malmsey', 10 Y.O., Madeira, Blandy's (500ml)	7	47
10 Y.O., Tawny Port, Sandeman (750ml)	8	60
Sauternes, Château Delmond, 2016 (750ml)	8	65
Riesling, 'Cordon Cut', Mount Horrock, AUS, 2020 (375ml)	11	52