

STARTERS

Organic sourdough bread and salted butter or olive oil (per basket)	£ 2.50
Chilled gazpacho, cucumber concasse, garlic croutons, chive oil (V)	£8
Soupe de Poisson de chez nous, gruyere cheese, croutons, rouille	£9.50
Salmon tartare, black sesame, cucumber, aubergine chips, 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
Spinach and ricotta ravioli, asparagus beurre blanc, toasted pine nuts (V).	£8.50

LES SALADES

Watermelon and feta salad, chickpeas, cucumber, mix leaves, sweet mustard dressing (V)	£12
Salad Nicoise with seared tuna	£17

MAIN COURSES

Poisson du Jour	Market Price
Grilled Lobster	
Frites, salade verte, garlic butter	half £29 / whole £49
Classic bistro fishcake, samphire, crayfish sauce	£16.95
Fried cod, mussels, summer vegetables, new potatoes, 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, green beans, garlic butter	£17.50
Braised rabbit, baby leeks, roasted cauliflower, baby carrots, pea puree, 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
Haricots verts	Pommes nouvelles
Summer vegetables	

LES FROMAGES

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

DESSERTS

All at £7

Dark chocolate delice, caramelised hazelnuts, cherries
Crème brûlée, strawberry with vanilla
Lemon tart, white chocolate, crème Chantilly
Pavlova with mix of fresh berries, vanilla cream
Cheesecake, poached apricot, white chocolate
English strawberries with cream, strawberry sorbet
Glaces et sorbets du jour

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

WINE BY THE GLASS

CHAMPAGNE AND SPARKLING

	Gls	Btl
	125ml	750ml
Champagne Piper-Heidsieck, Cuvée Brut NV	13	59
Gusbourne Estate Rosé, Kent, England 2016	14	69
Prosecco Spumante Ca di Alte, Italy NV	7	36

WHITE

	Gls	Crf	Btl
	175ml	500ml	750ml
Sauvignon Blanc, Trinity Hill, Hawkes Bay, NZ 2020	8	20	29
Alvarinho Reserva, Azevedo, Portugal 2019	9	23	34
Kamptal Grüner Veltliner, Loimer, Lower Austria 2019	10	29	39
Macon chardonnay Villages, Domaine Perraud, 2019	12.5	35	46
Sancerre, Pascal Jolivet, Loire Valley 2020	13.5	40	54

ROSE

	Gls	Crf	Btl
	175ml	500ml	750ml
Luberon Rosé, Famille Perrin, 2019	8.5	22	31
Studio de Miraval, Côtes de Provence, 2020	9.75	28	39
Domaine Ott "Clos Mireille", Côtes de Provence 2020	21	60	85

RED

	Gls	Crf	Btl
	175ml	500ml	750ml
Syrah IGP. Baron de Badassière, Languedoc 2018	8	20	29
Trinity Hill "The Trinity", Hawkes Bay, New Zealand 2019	8.5	22	32
Chinon, Château Coudray-Montpensier, Loire 2018	11	31	42
Château Macquin, St George St Emilion, Bordeaux 2018	13.5	40	54
Bourgogne Pinot Noir Les Ursulines, J.C. Boisset 2019	14.5	42	57

FINE

	Gls	Gls	Btl
	125ml	175ml	750ml
Chateaufeuf du Pape, Blanc, Chateau de La Nerthe 2018	16	22.5	95
Château Calon Ségur, 3ème Cru, St Estèphe, Bordeaux 2011	22	31	125

SWEET & FORTIFIED

	Gls	Btl
	75ml	
Riesling Late Harvest Mount Horrock, Australia (37.5cl)	11	52
Sauternes, Château Delmond, Bordeaux 2016 (75cl)	8	65
Madeira Malmsey 10 years old, Blandy's	7	45
Sandeman LBV Port (75cl)	6	44
Sandeman 10 Year Old Tawny Port (75cl)	8	60

COFFE AND TEA

Espresso	£2.00	English Breakfast	£2.50
Double espresso	£3.00	Peppermint	£2.50
Americano	£2.50	Earl Grey	£2.50
Cappuccino	£3.50	Green tea	£2.50
Latte	£3.50	Chamomile	£2.50
Noisette	£2.50		
Large macchiato	£3.50		