

APPETISERS

Saucisson Sec and Olives	£3.50
Tapenade & croutons	£2.50
Basket of organic sourdough bread and salted butter or olive oil	£3.50

STARTERS

Soupe de poisson with croutons, rouille and Gruyere	£9.50
Ballotine of Loch Duart salmon, preserved lemon curd, black olive crumble, caviar	£13.00
King prawn cocktail with avocado, sauce Marie rose	£12.50
Brixham crab and pickled cucumber salad	£12.50
Escargots 'Bourguignonne', garlic herb crust	£8.00
Chicken & duck liver, red onion & Port marmalade, toasted brioche	£11.50
Salad of rainbow beets, vegan feta & toasted hazelnuts (VG)	£10.50

MAIN COURSES

Salmon and smoked haddock fishcake with spinach and sorrel veloute	£17.50
Roasted Cornish cod, parsley pommes puree & brocoletti	£27.50
Seabass filet with lobster cream & fennel fondant	£26.50
Braised rabbit a la moutarde, petits pois a la Française	£25.50
Suffolk chicken breast paillard, with cep, roasted garlic & green peppercorn butter	£26.50
'Pot au feu' of lamb shoulder with braised onion and confit root vegetables	£28.00
Pumpkin and barley risotto with walnut pesto & Pecorino (V)	£17

Et Le Boeuf!

From a Hereford Herd, grass fed in Shoreham Kent

served with Pierre Koffman fries and a choice of sauce: Béarnaise, peppercorn or garlic butter

28 Day Dry-aged Rib-Eye steak (250g)
£34.50

Fillet of beef (240g)
£37.50

One-kilo 53 day Dry-aged Côte de boeuf on the bone, for two
£45.00 per person

One-kilo 53 Day Dry-aged Châteaubriand, for two
£50.00 per person

SIDE DISHES

All at £4.5

Buttered Spinach	Gratin Dauphinois
Salad Verte	Pommes sauté Lyonnaise
Petite pois a la Française	Pommes frites
Fine green beans	Pommes puree

LES FROMAGES

£3.50 per piece

Served with crackers, bread, grapes, and chutney

DESSERTS

All at £7 (sauf les glaces)

Classic crème brûlée

Chocolate delice with mandarin & yuzu sorbet

Caramelized lemon tart with raspberry coulis

Autumn fruit crumble with vanilla ice cream

Apple Tarte "Facon Tatin"

Glaces et Sorbets du jour (£2 la boule)

Café Gourmand -Coffee with a mini dessert du jour £6.50

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

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

APERITIFS

The Kirs: Imperial or Royal	13.5
<small>Chambord (Raspberry Liqueur) or Crème de Cassis top up with Champagne Piper Heidsieck Brut.</small>	
Classic Dry Martini	10
<small>Vodka (or Gin), twist or olives.</small>	
Aperol Spritz	8
<small>Aperol, Prosecco & Soda, Organge Slice.</small>	
Negroni	12
<small>Gin, Vermouth & Campari.</small>	
The Maries: Virgin or Bloody	5 / 7.5
<small>Spice Mix & Tomato Juice / Vodka (or Gin), Spice Mix & Tomato Juice.</small>	

BEERS

Lager, Heineken, Amsterdam, Holland (330ml)	5
IPA, 'Punk', Brewdog Brewery, Ellon, Scotland (330ml)	6.5
Cider, Draught, Aspall, Suffolk, England (330ml)	5
Alcohol Free Lager, Peroni, Nastro Azzurro, 0.0%, Rome, Italy (330ml)	4.5

WINE BY THE GLASS

CHAMPAGNE & SPARKLING	125ml	Btl	Mag
Champagne Piper-Heidsieck, Cuvée Brut, NV	13.5	63	120
Prosecco, Extra Dry, Ca' di Alte, Veneto, Italy, NV	7	36	

WHITE

	125ml	175ml	500ml	Btl
Sauvignon Blanc, T. Delaunay, Val de Loire, 2021	5.5	7.5	21	29
Chardonnay, Trinity Hill, Hawkes Bay, NZ, 2020	7	9	23	34
Côtes du Rhône, Blanc 'Nature', Famille Perrin, Rhône, 2020	7.5	10	29	39
Pinot Blanc, 'Les Princes Abbés', Schlumberger, Alsace, 2017	8	10.5	30	41
Bourgogne Aligoté, Domaine Perraud, 2021	8.5	11	31	43
Montagny, Domaine Faiveley, Burgundy, 2018	11	14	39	54
Pouilly Fumé, Domaine de Bel Air, Loire, 2021	11.5	14.5	40	57

ROSE

	125ml	175ml	500ml	Btl
Luberon, Rosé, Famille Perrin, 2021	6	8	22	31
'Studio' by Miraval, Côtes de Provence, 2021	8	10.5	30	41
By.Ott, Domaines Ott, Côtes de Provence, 2021	10	13	36	51
Miraval, Côtes de Provence, 2021	12	15	42	59

RED

	125ml	175ml	500ml	Btl
Pinot Noir, Trinity Hill, Hawkes Bay, NZ, 2019	6.5	8.5	22	33
Montepulciano d'Abruzzo, Organic, Fantini, Italy, 2019	7	9	23	34
Côtes du Rhône, 'St. Esprit', Domaine Delas, Rhône, 2020	7.5	10	29	39
Chinon, Château Coudray-Montpensier, Loire, 2019	8.5	11	31	42
Rioja, Crianza, 'Xtrème' Organic, Bodegas LAN, Spain, 2018	9.5	12.5	34	48
Les Hauts de Perganson, Cru Bourgeois, Haut-Médoc, 2016	11.5	14.5	40	56
Bourgogne Pinot Noir, Domaine Faiveley, Burgundy, 2020	12	15	42	59

FINE

	125ml	175ml	Btl
Chablis 1er Cru, 'Les Lys', Daniel Etienne Defaix, 2009	23	33	135
Brunello di Montalcino, Castiglion del Bosco, 2015	22	33	125

SWEET & PORT

	75ml	Btl
Muscat de Beames de Venise, Delas, Rhône, 2019 (375ml)	6	29
LBV Port, Sandeman, 2016 (750ml)	6	51
10 Y.O., Tawny Port, Sandeman (750ml)	8	60
Sauternes, Château Delmond, 2016 (750ml)	9	69