

French cuisine executed by
HEAD CHEF FRANCK KATEMESHA

SHARING PLATTERS

FARANDOLE OF STARTERS	25	FARANDOLE OF DESSERTS	19
<i>Tuna tartare, ham hock terrine, creamed garlic mushrooms</i>		<i>Profiterole tower, vanilla crème brûlée, chocolate fondant</i>	

SNACKS & BOARDS

GARLIC BREAD	2	CHARCUTERIE PLATTER	7
MARINATED OLIVES	3	<i>Balsamic onion and gherkins</i>	
BREAD BASKET	1.5	FRENCH CHEESE BOARD	2.90/PIECE
<i>Isigny butter</i>			

STARTERS

BLOWTORCHED SEA TROUT	9
<i>Apple, cucumber, daikon, beetroot dressing (gf) (df)</i>	
SMOKED SALMON	9
<i>Golden beetroot, orange goat cheese mousse (gf) (df)</i>	
TUNA TARTARE	13
<i>Tapioca cracker, avocado, keta caviar, Asian dressing (gf) (df)</i>	
HAM HOCK TERRINE	10
<i>Peas & mint salad, vanilla mayonnaise (gf) (df)</i>	
CONFIT DUCK CROQUETTE	11
<i>Grapes, tomato, raisin puree, soy vinaigrette (df)</i>	
CREAMED GARLIC MUSHROOMS	8
<i>Grilled ciabatta bread, rocket, parmesan (v)</i>	

SOUPS/SALADS

TRADITIONAL FRENCH ONION SOUP	9
<i>Gruyère cheese, croutons (v)</i>	
ROASTED TOMATO & RED PEPPER SOUP	8
<i>Baked crouton, basil oil (v)</i>	
SUPERFOOD SALAD (V)	9/17
<i>Red quinoa, roasted squash, raw beetroot, avocado, pomegranate seed, baby spinach & kale</i>	
WARM GOAT CHEESE AND TOMATO SALAD	9/17
<i>Toasted pine nuts, honey balsamic dressing (v)</i>	

MAIN COURSES

MEAT

BLANQUETTE OF CHICKEN WITH MUSHROOM, TARRAGON	18
<i>Stew of chicken in cream sauce, sweet potatoes, turnips, baby onions</i>	
BEEF BOURGUIGNON WITH BUTTERED POTATO PURÉE	19
<i>Beef stew in red wine sauce, carrots, mushrooms, bacon, baby onions (gf)</i>	
BRAISED PORK BELLY	20
<i>French mustard, romanesco, spring onion mash, apple sauce</i>	

FISH

SCALLOPS & BLACK PUDDING	22
<i>Black tagliolini pasta, prosciutto, red pepper coulis</i>	
SEA BREAM FILLET	20
<i>Leek, mussel, potato, marinere sauce (gf)</i>	
PAN FRIED SALMON	20
<i>Dill mash, tomato and olive salsa, sorrel cream sauce (gf)</i>	

VEGETARIAN

RIGATONI PRIMAVERA	14
<i>Peas, asparagus, spinach, basil pesto, parmesan (v)</i>	
RATATOUILLE CASSEROLE	13
<i>Aubergine, courgette, tomato, baked in piperade (v) (gf) (df)</i>	
BUBBLE & SQUEAK RISOTTO	16
<i>Grated carrot, cabbage, lotus root crisp (v)</i>	

LE CHARCOAL GRILL

ROAST CHICKEN	20
<i>Whole baby chicken, French fries, chicken jus</i>	
ARGENTINIAN RIB-EYE STEAK 7OZ	24
<i>French fries, salad (df)</i>	
BLACK ANGUS BEEF BURGER 7OZ	19
<i>Salad, tomato, onion confit, gherkins, French fries</i>	
<i>Add: blue cheese/matured cheddar £1, bacon £1.50</i>	
BLACK ANGUS SIRLOIN STEAK 10OZ	27
<i>USDA prime beef, French fries, salad (df)</i>	
DRY AGED BEEF TORNEDOS	28
<i>Pommes Pont-Neuf, béarnaise</i>	
WHOLE SEA BASS	23
<i>Ginger basmati rice, confit fennel, lemon oil (df)</i>	
COTE DE BOEUF 21OZ	55
<i>French fries, pepper sauce, béarnaise</i>	

SIDE DISHES & SAUCES

GREEN BEANS AND SHALLOT	3.50
STEAMED CARROTS	3.50
FRENCH FRIES	3.50
VINE TOMATO & SPRING ONION	3.50
GARLIC SPINACH	3.50
BROCCOLI	3.50
MASH POTATO	3.50
SPRING GREEN WITH SOY	4.50
BÉARNAISE	2.00
HOLLANDAISE	2.00
PEPPER SAUCE	2.00
MUSHROOM SAUCE	3.50

CHILDREN'S MENU £9.90

INCLUDES 2 COURSES AND A JUICE

PRIX FIXE DINNER 3 COURSES £25

PLEASE ASK YOUR WAITER FOR TODAY'S MENU
MAXIMUM OF 8 PEOPLE

DESSERTS

LEMON TART	9	APPLE TART TATIN	8
<i>Meringue flambée, strawberry coulis</i>		<i>Vanilla ice cream, caramel sauce</i>	
PROFITEROLE TOWER	7	HOT CHOCOLATE FONDANT	9
<i>Crème Chantilly, mango coulis, strawberry sorbet</i>		<i>Salted caramel ice cream</i>	
VANILLA CRÈME BRÛLÉE	6	POIRE BELLE HÉLÈNE	7
<i>Orange zest confit(gf)</i>		<i>Poached pear, chocolate sauce, vanilla ice cream (gf)</i>	

(V) Vegetarian (GF) Gluten Free (DF) Dairy Free. A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT the current rate. For those with special dietary requirements or allergies, please ask for the Manager.