

Starter and sharing dishes

Ailerons de poulet au thym et citron

Lemon and thyme chicken wings served with celery and seasonal dip.
£6.50

Saumon gravlax fait maison avec betrave et raifort

Homemade salmon gravlax horseradish and beetroot served with pickles.
£8.50

Trio de houmous

Traditional, roasted pepper and fresh herbs served with bread. (Ve)
£4.70

Assiette de legumes grillés et crudités

Grilled aubergine and courgette, grated carrot, stuffed wine leaves and celeriac remoulade served with bread and olives. (ve)
£8.50

Assiette de charcuterie

Selection of cured meats served with bread and olives.
£9.50

Brochettes de legumes avec sauce au piments

Mix vegetables skewers served with sweet chilli sauce. (Ve)
£6

Foie gras et chutney de mangue

Foie gras served with mango chutney and toasted corn bread.
£9.50

Soupe de poissons

Fish soup served with rouille and crouton.
£7.50

Cuisses de grenouilles

Sautéed frogs legs with garlic lemon and parsley.
£10

Lets us know if you have any food allergies or requirement

Main dishes

Entrecote grillé

Char-grilled 10 Oz rib eye steak served with choice of chimichuri, pepper sauce or garlic butter.

£19.95

Palerons de boeuf rôti sauce au vin rouge et echalotte

Slow cooked beef blade in red wine and shallots.

£15

Poulet aux ecrevisses

Chicken breast and leg cooked in a light crayfish sauce.

£16

Poitrine de porc glacé au cidre

Pressed pork belly with a cider and wholegrain mustard glaze.

£14.50

Tajine de legumes

Mix vegetable tajine. (ve)

£13

Orecchiette aux champignons sauvages

Wild mushroom spinach and pine nuts orecchiette pasta. (ve)

£14

Fillet de saumon a l'oseille

Salmon fillet and sorrel sauce.

£16

Tatin de patate douce, tomate et olive

Sweet potato, tomato and black olives tarte tatin. (ve)

£12.50

All mains served with vegetables and potato.

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Set menu

2 course £18.95 3 course £23.95

Salade de chèvre chaud

Warm goats cheese salad

Terrine de canard et marrons

Duck and chestnut terrine

Quiche du jour

Quiche of the day

Quenelle de brochet sauce nantuas

Pike quenelle served with a crayfish sauce

Jarret d'agneau a la marocaine

Moroccan style lamb shank

Crepes aux champignons et fromage

Mushroom and cheese crepes

Selection de fromage

Selection of French cheeses

Fromage blanc et coulis de framboise

Soft white cheese with raspberry coulis

Dessert du jour

All mains served with vegetables and potato.

Sides

Salad	£2.70	Basket of bread	£2.30
Chips	£2.60	Vegetable and potato	£3.5
Olives and gherkins £3			

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Dessert

Ile flottante

French dessert of soft meringue on top of crème anglaise.

£5

Crème brûlé a la vanilla et framboise

Vanilla and raspberry crème brûlé.

£5.50

Entremets au chocolat et citron

Layered dark chocolate ganache and lemon curd with almond sponge.

£6

Dessert du jour

Pick your own from our counter.

£4

Café gourmand

Coffee of your choice served with a selection of patisserie.

£8

Plateau de fromage

Selection of fine French cheeses.

£8.50

Gateau au chocolat et betrave

Beetroot and chocolate cake served with a rich hot chocolate. (Ve)

£5.50

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