

# 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 betterave 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 légumes 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 légumes 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 requirements*

# Main dishes

## Entrecôte grillé

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

£19.95

## Paleron de boeuf rôti sauce au vin rouge et echalotte

*Slow cooked beef blade in red wine and shallots.*

£15

## Poulet aux écrevisses

*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*

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## Quenelle de brochet sauce nantuas

*Pike quenelle served with a crayfish sauce*

## Jarret d'agneau a la marocaine

*Moroccan style lamb shank*

## Crêpes aux champignons et fromage

*Mushroom and cheese crêpes*

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## Sélection 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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# Desserts

## Ile flottante

*French dessert of soft meringue on top of crème anglaise.*

£5

## Crème brûlé a la vanille 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 fromages

*Selection of fine French cheeses.*

£8.50

## Gâteau au chocolat et betterave

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

£5.50

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