

Entrée a partager

Assiette de poissons fumés

Selection of smoked fish served with bread and olives.

£9.70

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 and celeriac remoulade served with bread and olives. (ve)

£8.70

Assiette de charcuterie

Selection of cured meats served with bread and olives.

£9.50

Salade de chèvre chaud

Dressed mixed leaves, tomato, red onions, egg and walnut with warm goat's cheese.

£5.20

Salade végétalienne

Dressed mixed leaves, tomato, red onion, carrot, red pepper, black olives served with hummus and tartare potato.

£5.10

Plateau de fromages

Selection of fine French cheeses served with bread.

£8.50

Soupe de poissons

Fish soup served with rouille, gruyere 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

Plat principal

Entrecôte grillée

Char-grilled 10oz rib eye steak.

£19.95

Fillet de poulet grillée

Char-grilled chicken breast.

£12

Burger d'effilocheur de porc

Pulled pork burger.

£11.50

Steak de chevreuil grillée

Char-grilled 8oz venison steak.

£14

All served with choice of chimichuri, pepper sauce, blue cheese sauce or garlic butter.

Paleron de boeuf braisé sauce au vin rouge et échalotte

Slow cooked beef blade in red wine and shallots.

£17.50

Cuisse de canard confit sauce cassis

Confit duck leg with blackcurrant sauce.

£15.50

Morue a la grenobloise

Cod fillet served with capers, parsley and croutons.

£15.50

Saumon a la vanille et safran

Salmon fillet served with a vanilla and saffron sauce.

£16

Tatin de patate douce, tomate et olive

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

£12.50

Linguine aux champignons sauvages

Wild mushroom, spinach and pine nuts linguine pasta in tomato sauce. (ve)

£14

All mains served with vegetables and potato.

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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

Chocolat et citron

Dark chocolate and lemon dome.

£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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