

À LA CARTE MENU



◆ STARTERS

- Classic French onion soup, cheese crouton (v) £9
- Escargots roasted in garlic and parsley butter (gf) £11.5
- Tempura black tiger prawns on baby gem salad, sweet chilli sauce £14.5
- Scottish loch smoked salmon, crème fresh mousse, fennel salad (gf) £14
- Handpicked white crab, atlantic prawns & crayfish tian, spiced tomatoes (gf) £14.5
- Tuna sashimi, marinated Japanese radish and wasabi mousse (gf) £16.5
- Roasted figs in honey, parma ham, rocket salad, goats cheese mousse (gf) £12.5
- Sticky beef, cashew nuts, cucumber salad (gf) £15

◆ PARIS GRILL CLASSICS

- Didier's steak tartare (gf) £29
- Beef wellington, roasted carrots, tenderstem broccoli, mashed potato, red wine jus £32
- Sausage & mashed potato, lyonnaise onion, sticky red wine jus (gf) £20
- Corn fed chicken, carrot purée, tenderstem broccoli, gratin potatoes, creamy mushroom sauce (gf) £21
- Beef Bourguignon, roasted garlic mashed potato £28
- Classic caesar salad (v) £16 - with chicken £21

◆ VEGETARIAN

- Vegetarian wellington with mushroom and celeriac, herb sauce, mushroom casserole £18.5
- Stuffed peppers, mediterranean grilled vegetables, herb sauce (ve) £17

V.A.T included @ current rate.

An optional 12.5% service charge will be added to your bill.

◆ FROM THE CHARCOAL GRILL

- 250g Fillet steak, sun blanche tomatoes, rocket salad, french fries (gf) £39
- 250g Ribeye steak, sun blanche tomatoes, rocket salad, french fries (gf) £37
- 250g Sirlion steak, sun blanche tomatoes, rocket salad, french fries (gf) £36
- 700g Chateaubriand, sun blanche tomatoes, rocket salad, french fries (gf) £70
- Sauces Bèarnaise, red wine jus, peppercorn, mushroom £3 each

◆ FISH

- Pan-fried skate wing, beurre noisette, garlic new potatoes (gf) £35
- Sea bass en papillote, mediterranean vegetables, light herb oil (gf) £26.5
- Baked salmon, dill mashed potato, green beans, white wine sauce (gf) £26.5

◆ SIDES £5 each (gf)

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| New potatoes | Sweet potato fries | French fries |
| Mixed leaf green salad | Green beans | Roasted carrots |
| Mushroom casserole | Truffle fries | Buttered broccoli |
| Creamed spinach (not gf) | | |

◆ DESSERTS

- Crème Brûlée (gf) (v) £9.5
- Warm chocolate fondant, vanilla ice cream (v) £9.5
- Glazed apple tarte tatin, caramel sauce, vanilla ice cream (v) £10
- Regional French cheeses, plum chutney £15
- Selection of ice creams and sorbets (v) £8

Dining Room / Bardot Bar are available for private events. Please enquire for details.

Be sure to inform your server if you have any allergies.

(gf) - gluten free. (v) - vegetarian. (ve) - vegan

Most items available gluten free.