

# Appetisers

**Marinated Olives** £4

**Duck Liver Parfait with Chutney** £8

**Escargots à la Bourguignonne** £13

**Saucisson Sec, Cornichons** £7

# Starters

**Classic French Onion Soup** £12

*Beef broth, melted Gruyère & croutons*

**Goat's Cheese Souffle** £12

*Served with rocket salad*

**Pan Seared Scallops** £18

*Jersusalem artichoke puree & truffle oil*

**Smoked Duck & Fennel salad (v)** £12

**Pan Seared Foie Gras** £25

*Spiced quince & brioche*

**Soup de Poisson** £12

*Gruyere, croutons & rouille sauce*

**Roquefort, Pear & Walnut salad (v)** £12

# Mains

**Cornish Whitefish en Papillotte** £20

*Spinach, potatoes, fennel, tomatoes & provencal herbs*

**Rib-Eye** £34.00 or **Fillet Mignon** £38

**Choice of sauce:** *au poivre, au bleu or tarragon butter*

**Choice of side:** *pomme frites, mixed vegetables or garden salad*

**Beef Cheek Bourguignon** £24

*Slow-braised in Burgundy wine with mushrooms, pearl onions, red wine jus and crushed root vegetables*

**Rabbit Loin Stuffed With Wild Mushrooms & Chestnuts** £25

*With mustard sauce & wilted greens*

**Iberico Black Pork Fillet** £36

*Pan seared, French Chimichurri & pommes frites*

**Fillet of Venison** £32

*Juniper sauce, winter fruits, celeriac purée and red cabbage in Port*

**Barbary Duck Breast** £28

*With Orange sauce, French beans and crispy pommes dauphines*

**Organic Rack of Welsh Lamb** £30

*Thyme jus, French beans & gratin dauphinoise*

**Country Style Cassoulet** £25

*With beans & duck leg confit*

**Dover Sole Meuniere** £36

*With butter-caper sauce, spinach & potatoes*

**Wild Mushroom Ravioli** £22

*With burrata, black winter truffle, leeks, spinach, & Parmesan (v)*

# Sides

**French beans, Garden Salad, Gratin Dauphinois, Pommes Frites, Red Cabbage** £6

**Food allergy? Please inform a member of staff before you place your order.**

A discretionary 12.5% service charge will be added to your bill.