

MONDAY TO SATURDAY
12 NOON -14.30/ 17.30 -21.30



POM THUMB
Gin, Lime Juice & Pomegranate
13.5

PETITES ASSIETTES

BAGUETTE & BEURRE
DE LESCURE 5

HOUSE MARINATED
GORDAL OLIVES 5

PADRON PEPPERS,
ESPELETTE PEPPER 6

CHORIZO CROQUETTES,
AIOLI, PICKLED WALNUT 6.5

ENTRÉES

STEAK TARTARE,
TOASTED BAGUETTE 12/24

ESCARGOTS À LA BOURGUIGNONNE
1/2 DOZEN 15.5 / DOZEN 30

PROVENCE TOMATO SALAD,
BURRATA, FENNEL & OLIVES 9

TERRINE DE CAMPAGNE, CELERIAC
REMOULADE 12.5

CHARCUTERIE ARTISANALE

JÉSUS DE
LYON, BAYONNE
HAM, ROSETTE
DE LYON,
CORNICHONS

13.5 / 23.5

TARTE FLAMBÉE 11.5

PLATS PRINCIPAUX

RED MULLET, SAFFRON POTATOES, AIOLI, CUMIN SAUCE 26.5

HARISSA ROAST CARROTS, COUSCOUS, TAHINI, POMEGRANATE 18.5

AGED RIB-EYE STEAK, ST GEORGE MUSHROOMS 35

CORNFED CHICKEN BREAST, POMMES ANNA, ASPARAGUS
& WILD GARLIC BUTTER 27

ROAST RUMP OF LAMB, BRAISED BELLY & CREAMED BROAD BEANS 29

DAILY SPECIALS AVAILABLE.

USING LOCAL
& SUSTAINABLE
FARMERS
& SUPPLIERS.

DESSERTS & FROMAGE

POACHED YORKSHIRE RHUBARB
& COCONUT YOGHURT 7.5

APPLE TARTE TATIN, CRÈME FRAICHE 10.5

CRÈME CATALAN 8

ASSIETTE DE FROMAGES 12.5

ACCOMPAGNEMENTS

ALL AT 6

FRENCH FRIES
HARICOT VERTS
JERSEY ROYALS
MESCLUN SALAD



PLEASE LET US KNOW OF ANY ALLERGIES OR DIETARY REQUIREMENTS. ALL OUR DISHES MAY CONTAIN TRACES AND / OR BE SUBJECT TO CROSS CONTAMINATION/ OUR GAME MAY CONTAIN SHOTS. AN OPTIONAL GRATUITY OF 14.5% WILL BE ADDED TO YOUR BILL.