

NIBBLES

Bread Basket with mackerel pate and garlic butter	V, GF ON REQUEST	£3.00
Frogs legs goujons, tartare sauce		£4.50
Goats cheese croquettes	V	£3.00
Olives de Provence	VG, GF, DF	£2.50
Salt cod fritters, spicy sauce chien		£5.00
Frites, Béarnaise	V	£3.00
Duck rillettes, toasted sourdough and pickles	DF	£4.50
Snails, garlic & parsley butter	GF	£5.00

LES ASSIETTES

Charcuterie veg crisps, cornichons	DF	£15.00
Fromages, crackers, chutney, fig and almond cake, celery and grapes		£9.00
Gourmet – a selection of charcuterie and fromages		£13.50

FISH

Fish soup, croutons, rouille, cheese	DF / GF ON REQUEST	£6.00
Cuttlefish, rice, garlic crisps, confit cherry tomatoes, bisque	GF	£8.50
Bream fillet ratatouille, pomme pailles, bouillabaisse jus	GF	£9.00
Scallops, roast golden beetroot puree, broad beans, sauce vierge	GF	£9.50

MEAT

Pork cheek stew, potatoes, pancetta, carrots, pearl onions	DF	£7.50
Duck breast, celeriac dauphinoise, micro herb salad, blood orange sauce	GF	£9.00
Quail, braised leeks, black pudding, new potatoes, romesco sauce	GF	£9.00
Sirloin of beef, potatoes Boulangeres, spinach, broccoli stem, bordelaise sauce	GF	£9.90

VEGETABLES

Raviolo, creamed peas, spinach, savoy cabbage, roquette, aged comte, truffle oil		£9.00
Mixed greens sautéed with shallots, garlic and parsley butter	GF, DF ON REQUEST	£4.00
Baked goats cheese salad, walnuts, granny smith, honey mustard dressing		£7.50
Tomato a la Provençale, grilled aubergine and courgette, herb oil	VG	£7.50

DESSERTS

Café gourmand – A taste of our puddings, hot drink of your choice		£8.00
Trio of crèmes brulées, madeleines		£6.00
Strawberry tart, chantilly cream, grapefruit sorbet, blackcurrant coulis, pistachio crumbs		£6.00
Chocolate fondant, pistachio ice cream, pistachio crumbs		£6.00
Selection of sorbets, nougatine	VG	£6.00
Chocolate truffle (each)	GF	£1.00
Macaron of the day		£2.00



SUNDAY ROAST  
~À LA FRANÇAISE~

‘Label rouge’ free range ¼ chicken  
with sage stuffing  
£12.50

Bayonne pork belly,  
crackling and Landais black pudding  
£11.00

Matured, slow cooked rump of beef,  
Yorkshire pudding  
£14.00

All served with duck fat roast potatoes,  
petits pois à la Française, honey glazed  
roast heritage carrots and red wine jus

MENU ENFANT  
~£7.00~

MAIN

Cod goujons, fries and peas  
Spaghetti tomato sauce and cheese  
Grilled fish, sautéed potato, mixed greens  
Toulouse sausage, mash potato, gravy

DESSERT

One scoop of ice cream or sorbet

**APERITIVES ~ 50ml**

Martini Bianco / Dry / Rosso	£5.00
Pineau de Charentes	£5.00
Pimms	£5.50
Ricard	£5.00
St. Germain Elderflower Liqueur	£5.00

**COCKTAILS**

Kir Royal	£8.00
Bloody Mary	£7.00
Dirty Blonde	£13.00
Espresso Martini	£11.00
Irish / French Coffee	£8.00

**CHAMPAGNE**

Gobillard, Grande Reserve Premier Cru	£9.90 / £55.00
Perrier Jouet, Grand Brut	£65.00
Veuve Cliquot, Yellow Label	£75.00

**SPARKLING**

Saumur Brut, Domaine de Brize, Loire	£7.00 / £33.00
Saumur Rose, Domaine de Brize, Loire	£7.00 / £33.00
Petillant Naturel, Chateau Tour des Gendres, South-West France	£7.00 / £33.00

**WHITE**

Vermentino Vieilles Vignes, Languedoc	£4.50 / £23.00
Muscadet sur lie, Chateau du Poyet, Loire	£5.50 / £25.00
Picpoul de Pinet, Caves de l’Ormarine, Languedoc	£6.00 / £29.00
Pinot Blanc, Trimbach, Alsace	£6.75 / £31.00
Sauvignon, Domaine du Moulin, Loire	£7.75 / £36.00
Petit Chablis, Domaine Louise Michel, Bourgogne	£8.00 / £39.00

**ROSÉ**

Syrah-Cabernet Rose, Domaine Vigne-Lourac, South West France	£4.50 / £23.00
Cotes de Provence, Domaine de l’Amour Rose, Provence	£6.50 / £30.00

**RED**

Carignan Vielles Vignes, Languedoc	£4.50 / £23.00
Camille Malbec, Chateau du Cedre, South West France	£5.50 / £26.00
Cotes-du-Rhone, Laudun Chusclan, Rhone	£6.50 / £29.00
Bourgueil, Domaine de la Chevalerie, Loire	£7.00 / £32.00
Pinot Noir, Domaine Maillard, Bourgogne	£7.50 / £37.00
Bordeaux, Chateau La Croix Romane, Bordeaux	£8.50 / £42.00

**DESSERT**

Coteau du Layon, Pithon Paille	£6.50 / £31.00
Sauterne, Clos Dady	£8.00 / £39.00

**ARMAGNAC & COGNAC**

Armagnac VSOP	£4.50
Courvoisier VSOP	£4.50
Calvados de Normandie	£4.50
Martell XO	£9.00

GLASS 125ML / BOTTLE 750ML

GLASS 50ML / BOTTLE 375ML

**SPIRITS ~ 25ml**

Finlandia Vodka	£3.00
Captain Morgan Dark Rum	£3.00
Bacardi White Rum	£3.00
Jose Cuervo Tequila	
Gold Especial / Silver Especial	£3.00
Blackdown Sussex Gin	£3.00

**WHISKY**

Jack Daniels	£3.30
Jameson	£3.00
Glenmorangie Original 10yo	£5.00

**DIGESTIF**

Jagermeister	£3.00
Grappa Julia	£3.00
Baileys	£3.00
Cointreau	£3.00
Luxardo Sambuca	£3.00
Amaretto di Saronno	£3.00
Southern Comfort	£3.00
Tia Maria	£3.00
Porto Colheita	£7.00

**BEERS & CIDER**

Budweiser — 330ml	£4.00
Kronenbourg 1664 — 275ml	£4.50
Long Man Brewery Pale Ale — 500ml	£6.00
Westons Wyld Wood Organic Cider — 500ml	£5.00
Heineken Alcohol Free — 330ml	£3.50

**SOFT DRINKS**

Coke / Diet Coke — 200ml	£2.50
Orange / Apple Juice — 200ml	£2.50
Tomato Juice — 125ml	£2.50
Orangina — 250ml	£3.00
Tonic Water / Tonic Perfectly Light — 150ml	£2.50
Soda Water — 150ml	£2.50
Sicilian Lemonade — 150ml	£2.50
Southdown Still Water — 330ml	£3.00
Southdown Sparkling Water — 330ml	£3.00

**HOT DRINKS**

Americano	£2.50
Cappuccino	£2.70
Cafe Latte	£2.90
Flat White	£2.90
Espresso	£2.30
Double Espresso	£2.75
Cafe Macchiato	£2.40
Double Cafe Macchiato	£2.85
<i>All coffees can be made Decaffeinated</i>	
Tea	£2.20
<i>English breakfast, Earl grey, Chamomile, Green, Tisane, Peppermint, decaffeinated.</i>	
Hot chocolate	£2.90