

CASSIS & LAVENDER G&T 9.5 / LILLET 6.5 / PASTIS 6.5

corbeille de pain* 5 / olives à la provençale***5 / panisse***5

SOUP DU JOUR** garlic croûtons 8

ANCHOÏADE TARTINETTE* anchovy relish, toasted walnuts & grated egg 9

CROQUETTES DE BRANDADE DE MORUE cucumber salad & aioli 11

TERRINE DE PORC coarse pork pâté, apple chutney & cornichons 11

PETIT SOUFFLÉ AU CHÈVRE BLANC** twice baked goats' cheese soufflé 12

ESCARGOTS À LA PROVENÇALE* 6 or 12 garlic & parsley snails 13 / 21

LA SOUPE DE POISSON* aioli, croûtons & comté 13

BASQUAISE STEW*** butter bean ragout & camargue red rice 18

LE ROQUEFORT BURGER brioche bun, onion confit & frites 21

FRICASSÉ DE POULET* slow cooked casserole of chicken & creamed mushrooms 21

LOUP DE MER GRILLÉ* grilled sea bass, jerusalem artichoke & saffron sauce 24

CABILLAUD À LA FRANCAISE* pan fried cod, petit pois & baby gem broth 25

CONFIT DE CANARD* slow cooked duck leg, spring greens & gratin dauphinois 28

STEAK FRITES* 250g onglet (served pink), garlic & parsley butter, petite salade 33

Pommes de terre**: purée / gratin dauphinois / frites / sarladaises 6

Legumes**: walnut salad / haricots verts & persillade / broccoli & aioli 7

PETIT POT AU CHOCOLAT** baked chocolate pot & sablé biscuit 8

LE PETIT CITRON** set lemon cream, candied citrus & meringue 9

CRÈME BRULÉE** madagascan vanilla custard, burnt sugar topping 10

CHOCOLATE MARQUISE*** dark chocolate terrine & armagnac prunes 10

FRANGIPANE DU JOUR* crème fraîche 10

RHUM BABA* rum soaked brioche, crème chantilly & pineapple 12.5

BAKED ST MARCELLIN** walnuts, thyme croutons & apple chutney 13

VIN DOUX* dessert wine - muscat beaumes de venise 7.5

PRIX FIXE 3 COURSES 33

soup du jour** OR anchoïade tartinette *

minute steak & sarladaise* OR cod basquaise & aioli *

le petit citron** OR petit pot au chocolat**

WEEKEND LUNCH SPECIALS

cassoulet toulousain 28 / entrecôte steak frites au poivre vert* 39

**PLANT BASED *VEGETARIAN ±CAN BE MADE GLUTEN FREE

GIFT VOUCHERS scan here



ALLERGENS & INTOLLERANCES PLEASE ADVISE

A discretionary service charge of 13.5% will be added to your bill, these gratuities are managed independently and 100% goes to our fabulous kitchen and service teams. There is an option to leave an additional tip if you so desire.

LE PETIT CITRON APRON £25.00 our iconic apron made from recycled plastic bottles. For a touch of "Citron" in your kitchen!
100% of all proceeds go to our amazing team

WHITE WINE & ROSÉ

	125ml glass	250ml pichet	500ml carafe	750ml bottle
♦SAUVIGNON VINS DE PAYS D'OC, 2024	8	14	25	29.5
Zingy, zippy, gooseberry fruit (fish, vegetarian)				
VIOGNIER, CHÂTEAU LA BASTIDE, 2023	10	17	31	35
Wonderfully rounded & hints of nuttiness (fish, chicken)				
♦MUSCADET SÈVRE ET MAINE, HAUT PÉMIONS, 2023				39
Mineral Melon de Bourgogne & citrus fruit perfection (shellfish, mushrooms)				
PICPOUL DE PINET, DOMAINE FONT-MARS, 2023	11	20	37	43
Crisp, fresh & tangy (spicy food, shellfish)				
♦REUILLY BLANC, DOMAINE CORDAILLAT, 2023				47.5
Wild flowers & crisp sauvignon flavours (fish, duck)				
♦SANCERRE, DOMAINE REVERDY, 2023				49.5
Loire Sauvignon classic, honey & grapefruit hints (fish, seafood)				
♦PINOT GRIS, SORG VIELLES VIGNES, 2021				52.5
Creamy & spicy with pear aromas (fish, goats' cheese)				
♦CHABLIS, DOMAINE COLLET, 2022	13	24	42	55
Pure & long, beautiful Chardonnay elegance (fish, cold meats)				
♦MERSAULT, VINCENT GIRARDIN, VIEILLES VIGNES, 2022				100
Classic Chardonnay, hazelnuts, notes of white peach & citrus (fish, chicken)				
♦ROSÉ, GRIS DE GRIS, PETIT CHAUMONT, 2024				43
Very pale Rosé from Camargue, Cinsault softness (olives, cheese)				
♦ROSÉ, AIX-EN-PROVENCE, TOUR CAMPANETS, 2023	10	17	31	35
Pale & bright blend of Syrah, Grenache & Carignan (olives, cheese, cold meats)				

RED WINE

	125ml glass	250ml pichet	500ml carafe	750ml bottle
♦MERLOT, LES VIGNES D'OC, FRANCE, 2023	8	14	25	29.5
Blackcurrant & touches of tannin (beef, blue cheese, duck)				
CORBIÈRES, CHÂTEAU LA BASTIDE, 2021	10	17	31	35
Round, ripe & juicy Syrah, Grenache, Mourvèdre (duck, beef, chicken)				
♦CHIROUBLES, LA FORGE, 2023 (ALSO AVAILABLE CHILLED)				39
Ripe & juicy, Beaujolais Gamay classic (beef, duck)				
♦PINOT NOIR, VILLA DES CROIX, 2023	11	20	37	43
Wild raspberries & red currant, great value (shellfish, duck)				
♦CÔTES DU RHÔNE, DOMAINE L'ESPIGOUETTE, 2022	12	22	40	47.5
Grenache & Syrah excellence, spicy, dark & peppery (beef, duck)				
SYRAH, YVES CUILLERON, 2023				49.5
Generous dark berries of Syrah with a spicy kick (beef, poultry)				
♦CAHORS, CLOS LA COUTALE, MALBEC, 2022				55
With 20% Merlot, this is a benchmark red for Cahors wines (beef)				
♦CHAUMES ARNAUD, VINSOBRES 2020				57.5
Intense without being heavy southern rhone (red meats)				
MONTAGNE ST. ÉMILLION, CHÂTEAU ROUDIER, 2019				60
Merlot heavy Bordeaux, blackcurrants, cedarwood (duck, cheese)				
GEVREY-CHAMBERTIN, DOMAINE PHILIPPE LIVERA, 2022				100
Beautiful Pinot Noir, generous fruit & acidity (duck, chicken)				

WINE OF THE MONTH

See blackboard for delicious wine specials.....

♦VEGAN FRIENDLY *WINES SUBJECT TO VINTAGE CHANGES

CHAMPAGNES & SPARKLING

♦CHAMPAGNE GALLIMARD, BRUT RESERVE	13.5	65
Creamy, biscuity fizz, the ideal apéritif		
♦ ROSÉ CHAMPAGNE, BEAUMONT DES CRAYÈRES		80
Fresh raspberry aromas. Perfect for celebrations!		
CRÉMANT DE BOURGOGNE, DOMAINE COLLET	11.5	55
Aromas of citrus & brioche with hints of spice		

COCKTAILS

FRENCH NEGRONI	12.5	PARIS DAIQUIRI	14.5
Gin, Lillet, Suze		St Germain, white rum, almond syrup, framboise	
CHAMPAGNE COCKTAIL	14.5	LILLET MARTINI	14.5
Champagne, Armagnac, bitters		Gin, Lillet Blanc, Noilly Prat	
ST. GERMAIN SPRITZ	14	SEC MARTINI	14.5
Crémant, elderflower liqueur & lime		Gin or Vodka, Vermouth & twist	

KIRS

CASSIS / FRAMBOISE / FLEUR DE SUREAU 8

White wine with your choice of : blackcurrant / raspberry / elderflower

ROYALE 13.5

Champagne, crème de cassis

MOCKTAILS

LAVENDER & LEMON REFRESHER	7.5
Mortuacienne cloudy lemonade, lavender syrup	
LE LIMOUSIN	7.5
Elderflower cordial, apple juice, lime	
ORANGINA NO-JITO	6.5
Orangina, lime & mint on ice	
APPLETINI	9.5
Cloudy apple & almond syrup, shaken not stirred	

BEERS, CIDERS & SOFT DRINKS

METEOR SANS ALCOOL LAGER 25cl	6
METEOR LAGER 33cl	6.5
PIETRA BIÈRA CORSA AMBRÉE 33cl	7.5
MAISON SASSY CIDRE BRUT 33cl	7.5
LA MORTUACIENNE LEMONADE 33cl	6.5
ORANGINA 25cl	6
COCA / COKE ZERO 20cl	4
JUS D'ORANGE / JUS DE POMME 25cl	4
PERRIER 33cl	4
EVIAN / BADOIT 1L	6.5

TEAS & TISANES

MARIAGE FRÈRES TEAS: FRENCH BREAKFAST -	
EARL GREY IMPERIAL - JASMINE MANDARIN	4.5
Tisanes: MENTHE - CITRONELLE	4.5

CAFÉ ARABICA

CAFÉ NOIR / NOISETTE / AMERICAINE FILTRÉ	3.5
CAFÉ AU LAIT / CAPPUCCINO / GRAND CAFÉ NOIR	4.5
BOL DE CHOCOLAT CHAUD	6