

MENU ET CARTE DES VINS

2 courses £46; 3 courses £55

All main courses served with sharing frites and salad

Les Entrées

La soupe du jour

La soupe de poisson

Grilled octopus and chorizo with brandade

Sweet cured herring fillet, potato and egg salad with dill crème fraîche

Confit duck leg and gizzards with French beans, radishes and dandelion, sherry dressing

Toasted crumpet with grilled halloumi, avocado and poached egg, harissa dressing

Purple truffle potato and broccoli salad with orange, cashew nut cream, toasted hazelnuts

English asparagus with poached egg, hollandaise sauce, parmesan (£3 supplement)

Les Plats

Le poisson selon le marche

Le plat du jour

Braised lamb neck, smoked hummus, tzatziki, roasted tomato

Grilled sea trout fillet, salad Nicoise

Butter beans, fennel and tomato served with mixed leaves and toasted sourdough

Côte de bœuf for two, sauce béarnaise (£19 supplement)

Rack of lamb for two, wild mushroom and garlic butter sauce, dauphinoise potato, tender stem broccoli, madeira sauce (£19 supplement)

Les Desserts

La tarte du jour

Le dessert du jour

La bavarois du jour

Sorbet ou glace

Chocolate truffles £4.00

Les fromages (£6 supplement)

Pont d'yeu, Saint Felicien, Epoisses, Ronceveaux, Comte, Roche Montagne, pear chutney

12.5% discretionary service charge

Vat included at current rate. All foods are prepared in an environment where nuts are present.

Most of our cheeses are unpasteurised.

Please inform your server of any allergens before placing your order. We cannot guarantee the total absence of any allergen from our dishes.

Game dishes may contain shot.

LES VINS

Champagne & Crémant

NV Renard Barnier Blanc de Noir

72.00

by the glass (12.5 cl)

14.00

NV Canard Duchene Brut Rosé

80.00

NV Canard Duchene Blanc de Blanc

105.50

2008 Champagne Thienot, Reims

138.50

NV Perles Fines, Plouzeau, Crémant de Loire

47.50

NV Vouvray, sparkling wine

56.00

Wines by the glass

Blanc

12.5cl / 17.5cl

2022 Tour de Pin Pays d'oc

7.00 /

10.00

2022 Viognier pays d'oc

7.50 /

10.50

2023 Sauvignon Blanc Bordeaux

8.50 /

12.00

2023 Picpoul de Pinet Ch de Pinet

9.00 /

13.00

2023 Gavi, tenuta San Lorenzo

9.50 /

13.50

2023 Macon Milly-Lamartine

11.00 /

15.50

Rouge

12.5cl / 17.5cl

2023 Cuvee Garrigue, Languedoc

7.00 /

10.00

2022 Hunuc Malbec Argentina

8.00 /

11.50

2022 Syrah Les Epices, Pays d'Oc

8.50 /

12.00

2022 Enfant Rebelle, Pinot Noir

9.00 /

13.00

2023 Cotes du Rhone D. Fond Croze

9.50 / 13.50

2019 Château de Ricaud

11.00 /

15.50

Rose

2023 Figuière Méditerranée Provence

8.00 /

11.50

Blanc

2022 Tour de Pin, Pays d'Oc

35.00

2022 Viognier, Pays d'Oc

38.50

2022 Sauvignon Blanc, Bordeaux

39.50

2023 Vinho Verde, Q. de Larousa, Portugal

45.50

2023 La Butte, Sauvignon Blanc, Loire

valley 47.50

2022 Cotes du Rhone blanc, Famille Gras

49.50

2022 Muscadet sur Lie Peninsula, Loire valley

50.00

2022 Gruner Veltliner, Groiss, Austria

51.00

2022 Albariño Tambora, Viña Costeira

51.00

2023 Picpoul de Pinet, Ch de Pinet, Pays

d'Oc 52.00

2022 Vouvray St Georges, demi sec, Loire v.

52.50

2023 Gavi, tenuta San Lorenzo

54.00

2023 Macon Milly-Lamartine

61.50

2021 Bourgogne Aligote, Paul Pernot

65.50

2023 Chablis, D. du Chardonnay

69.00

2023 Bourgogne Chardonnay, Vieilles Vignes

72.50

2023 Sancerre, Philippe Auchere

73.00

2022 Pouilly Fuisse, Vieilles Vignes, Guerrin

75.00

2022 Riesling Beblenheim, Trapet, Alsace

79.00

2022 Chablis Premier Cru, D. du Chardonnay

89.50

2022 St Aubin Premier Cru, Langoreau

109.50

2022 Puligny Montrachet, Jean Pascal

138.00

Rose

2023 Figuière Méditerranée Provence

43.50

2022 Sancerre Rosé, Philippe Auchere, Loire

63.50

Rouge

2023 Cuvee Garrigue, Languedoc

36.50

2020 Le Grand verdus, Bordeaux

39.00

2022 Hunuc Malbec, Argentina
 43.50
 2022 Syrah Les Epices, Pays d'Oc
 46.50
 2020 Rioja el Jardin de la Emperatriz
 48.00
 2023 Cotes du Rhone D. Fond Croze
 50.00
 2022 Enfant Rebelle, Pinot Noir, Loire valley
 51.00
 2011 Ch. Cayrou, Cahors Malbec
 51.50
 2021 Chinon, Raffault, Loire valley
 53.00
 2019 Chateau De Ricaud, Cadillac
 54.50
 2021 Chianti Rufina, Tuscany
 57.50
 2021 Bourgogne rouge, Alain-M. Gavignet
 66.50
 2016 Chateau Lucas, Lussac-St Emilion
 70.00
 2015 Chateau Lucas, MAGNUM
 110.00
 2022 Cote de Brouilly, J. P. Brun, Beaujolais
 72.50
 2021 Crozes Hermitage Dom. Belle, Rhone
 79.50
 2018 Bandol Rouge, JP Gaussen, Provence
 82.50
 2021 Mercurey T-Bautista, Burgundy
 88.50
 2021 Gigondas, Grand Romane, Rhone
 92.50
 2021 Chateauneuf du Pape 3 Cellier, Rhone
 99.00
 2016 Chateau Le Bosq, St Estephe
 99.50
 2014 Ch Ormes Sorbet, Medoc
 102.50
 2021 La Rose de Monteville, Pomerol
 104.00
 2019 Brunello di Montalcino, S. Nardi
 105.00
 2020 Nuits-St-Georges, A-M Gavignet
 109.00
 2021 Volnay J. Voillot, Cote-D'Or
 125.00
 2018 Pommard, Les Chanlins, H. Lignier
 145.00
 2005 Chateau Lascombes, Margaux
 220.00
 2014 Château Calon Segur, St. Estephe
 240.00
 2011 Château Lynch Bages, Pauillac
 257.00

2005 Ch Leoville-Poyferre, St Julien
 312.00

Sherry

NV Manzanilla, Velo Flor, B. Alonso (7.5cl)
 11.00

Dessert Wines

NV Maury
 By the glass (7.5cl)
 11.00
 NV Muscat, Domaine Lerys (37.5cl)
 44.00
 by the glass (7.5cl)
 11.00
 2017 Tokaji Dorgo', Late Harvest (50cl)
 57.50
 by the glass (7.5cl) 12.00
 2016 Sauternes Castelnau Suduiraut (75cl)
 99.00
 by the glass (7.5cl) 13.00
 2022 Sauternes, Chateau Roumieu (37.5cl)
 49.50
Ports
 2010 Warre's port LBV
 79.00
 by the glass (7.5cl) 12.00