

MENU ET CARTE DES VINS

2 courses £48; 3 courses £57 - All main courses served with sharing frites and salad

Les Entrées

La soupe du jour

La soupe de poisson, rouille, gruyère, croutons

Ham hock and puy lentils terrine with piccalilli and toasted baguette

Smoked mackerel and chicory salad, soft boiled egg, grain mustard dressing

Tartine of escargot with mixed mushrooms and baby spinach in garlic butter sauce

Brandade de Morue, crispy calamari, croutons, lemon dressing

Roasted beetroot, Portobello mushroom, squash and rocket, balsamic dressing

Les Plats

Le plat du jour

Le poisson selon le marché

Croustade of confit duck with pruneaux d'Agen, Savoy cabbage, parsnip puree, port sauce

Chalk stream trout with piperade, rocket and basil pistou

Provençal vegetable paella

Côte de bœuf for two, sauce béarnaise (£20 supplement)

Rack of lamb for two, mixed mushrooms in garlic butter and madeira sauce. Served with dauphinoise potato, tenderstem broccoli (£20 supplement)

Additional sides: Steamed broccoli £6.50 Steamed spinach £6.50

Les Desserts

La tarte du jour

Le dessert du jour

Le bavarois du jour

Sorbet ou glace

Chocolate truffles £5.00

Les fromages (£6 supplement)

Sainte-Maure, Ossau-Iraty, Époisses, Fourme d'Ambert, truffle Brie de Meaux, Cantal, apple 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	96.00
NV Canard Duchene Blanc de Blanc	115.00
2008 Champagne Thienot, Reims	138.50
NV Perles Fines, Plouzeau, Crémant de Loire	47.50

Wines by the glass

<u>Blanc</u>	12.5cl / 17.5cl
2024 Tour de Pin Pays d'oc	7.00 / 10.00
2024 Viognier Pays d'oc	7.50 / 10.50
2024 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
2024 Hunuc Malbec Argentina	8.00 / 11.50
2023 Syrah Les Epices, Pays d'oc	8.50 / 12.00
2024 Enfant Rebelle, Pinot Noir	9.00 / 13.00
2023 Cotes du Rhone D. Fond Croze	9.50 / 13.50
2019 Château de Ricaud, Cadillac	11.00 / 15.50

Rose

2023 Figuière Méditerranée Provence	8.00 / 11.50
-------------------------------------	--------------

Blanc

2024 Tour de Pin, Pays d'oc	35.00
2024 Viognier, Pays d'oc	38.50
2023 Sauvignon Blanc, Bordeaux	44.00
2023 Pinot blanc, Alsace	45.00
2023 Vinho Verde, Q. de Larousa, Portugal	45.50
2023 La Butte, Sauvignon Blanc, Loire valley	47.50
2023 Cotes du Rhone blanc, Famille Gras	49.50
2023 Muscadet sur Lie Peninsula, Loire valley	50.00
2022 Gruner Veltliner, Groiss, Austria	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
2022 Albariño Tabora, Viña Costeira	55.00
2018 Château Rahoul Blanc, Graves	58.00
2023 Macon Milly-Lamartine	61.50
2021 Bourgogne Aligote, Paul Pernot	65.50
2023 Saint Veran, Clos Vessat, Guerrin	67.00
2023 Chablis, D. du Chardonnay	71.00
2023 Bourgogne Chardonnay, G. Remond	72.50
2023 Sancerre, Philippe Auchere	73.00
2022 Riesling Beblenheim, Trappet. Alsace	79.00
2023 Chablis Premier Cru, D. du Chardonnay	89.50
2020 Montagny 1 ^{er} cru, Chazelle	94.00
2022 St Aubin 1 ^{er} cru, Langoreau	109.50
2022 Meursault, J. Pascal	145.00

Rose

2023 Figuière Méditerranée Provence	43.50
2022 Sancerre Rosé, Philippe Auchere, Loire	63.50

Rouge

2023 Cuvee Garrigue, Languedoc	36.50
2022 Le Grand Verdus, Bordeaux	43.50
2024 Hunuc Malbec, Argentina	45.50
2023 Syrah Les Epices, Pays d'oc	48.50
2023 Cotes du Rhone D. Fond Croze	50.00
2024 Enfant Rebelle, Pinot Noir, Loire valley	51.00
2022 Chinon, Raffault, Loire valley	53.00
2019 Château De Ricaud, Cadillac	54.50
2021 Rioja el Jardin de la Emperatriz	56.00
2021 Chianti Rufina, Colognole, Tuscany	57.50
2011 Ch. Cayrou, Cahors Malbec	60.00
2023 Vaqueyras, L Aubes, Santa Duc, Rhone	66.00
2022 Bourgogne rouge, Alain-Gavignet	68.00
2016 Château Lucas, Lussac-St Emilion	70.00
2022 Morgon, J. P. Brun, Beaujolais	72.50
2020 Haute Cotes de Beaune, Demougeot	75.00
2018 Château Rahoul, Graves, Bordeaux	77.00
2021 Crozes Hermitage Dom. Belle, Rhone	79.50
2018 Bandol Rouge, JP Gausсен, Provence	82.50
2014 Château Ormes Sorbet, Medoc	85.00
2022 Mercurey T-Bautista, Burgundy	88.50
2021 Gigondas, Grand Romane, Rhone	92.50
2021 Chateauneuf du Pape 3 Cellier, Rhone	99.00
2016 Château Le Bosca, St Estephe	99.50
2021 La Rose de Montviel, Pomerol	104.00
2019 Brunello di Montalcino, S. Nardi	105.00
2020 Nuits-St-Georges, A-M Gavignet	109.00
2016 Château Belgrave, Haut Medoc	114.00
2021 Volnay J. Voillot, Cote-D'Or	125.00
2019 Pommard, Les Chanlins, H. Lignier	145.00
2014 Château Calon Segur, St. Estephe	240.00
2009 Château Rauzan-Ségla, Margaux	288.00
2019 Echezeaux Grand Cru, AM Gavignet	324.00

Sherry

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

Dessert Wines and Port

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
2020 Sauternes Castelnau Suduirant	99.00
By the glass (7.5cl)	13.00
2022 Sauternes, Château Roumieu (37.5)	49.50
2010 Warre's port LBV	79.00
by the glass (7.5cl)	12.00