

MENU ET CARTE DES VINS

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

Les Entrées

La soupe du jour

La soupe de poisson, rouille, gruyère, croûtons

White onion tarte with grilled crottin and a chive beurre blanc

Pâté de Campagne with pistachio, frisée salad, cornichon and toasted baguette

Butterflied sardines, new potato salad and romesco sauce

Avocado mousse and baby gem salad with cherry tomato, cucumber, radishes and olives and grain mustard and honey dressing

Mâche salad with apple, fennel, candied walnuts and lemon and oregano dressing

Les Plats

Le poisson selon le marché

La plat du jour

Bavette steak with Roquefort butter, spinach and red wine jus

Whole Cornish sole with French beans, lemon and a caper butter sauce

Shakshuka with poached egg and feta cheese

Côte de bœuf for two, sauce béarnaise, frites and mixed leaves salad (£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
 Mixed leaves salad, vinaigrette dressing £2.00

Les Desserts

La tarte du jour

Le dessert du jour

Le bavarois du jour

Sorbet ou glace

Chocolate truffles £6.00

Les fromages (£6 supplement)

Sainte-Maure, Camembert, Cantal, Ossau-Iraty, Bleu d'Auvergne, Époisses, 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