

MENU ET CARTE DES VINS

2 courses a £39.95; 3 courses £47.95

All main courses served with sharing frites and salad

Les Entrées

La soupe du jour

La soupe de poisson

Duck gizzards salad, lardons, poached egg, garlic croutons

Chicory salad with orange, Roquefort and candied walnut

Pissaladiere

Boudin noir, parsnip puree, caramelised apple, port sauce

Brandade de morue, sauteed squid, croutons, lemon dressing

Snails, mushrooms, garlic butter, toasted sourdough

Les Plats

Le poisson selon le marche

Le plat du jour

Whole plaice grenobloise, spinach

Lamb couscous with grilled merguez and harissa

Partridge, Morteau sausage, savoy cabbage, red wine jus

Pithivier with wild mushrooms, leek, tarragon, Camembert and mushroom bisque

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

Les Desserts

La tarte du jour

Les desserts du jour

Sorbet - ou - glace

Les fromages (£6 supplement)

Livarot, Tomme de Savoie, Fourme d'Ambert, Camembert, Reblochon, St. Maure de Touraine, apple and raisin chutney

12.5% discretionary service charge

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

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 shots.

LES VINS

Wines by the glass

<u>Blanc:</u>	small 12.5cl / large 25cl
2022 Tour de Pin Pays d'oc	6.50 / 12.95
2022 Viognier pays d'oc	6.95 / 13.95
2022 Sauvignon Blanc Bordeaux	7.50 / 14.95
2022 Picpoul de Pinet Ch de Pinet	8.50 / 15.95
2021 Gavi di Gavi	8.95 / 16.95
2021 Macon Milly-Lamartine	9.95 / 18.95

<u>Rouge:</u>	small 12.5cl / large 25cl
2022 Cuvee Garrigue, Languedoc	6.50 / 12.95
2021 Festivo Malbec Argentina	6.95 / 13.95
2021 Enfant Rebelle, Pinot Noir	7.95 / 15.50
2021 Cotes Du Rhone D. Fond Croze	7.95 / 15.50
2015 Rioja Reserva	8.50 / 15.95
2018 Chateau De Ricaud	8.95 / 16.95

<u>Rose:</u>	
2022 Figuiere Mediterranee Provence	7.95 / 13.95

Blanc

2022 Tour de Pin Pays D'OC	29.50
2022 Viognier pays d'oc	32.95
2022 Sauvignon Blanc Bordeaux	38.50
2022 Vinho Verde, Q. de Larousa, Portugal	39.95
2021 Albarino Vina Costeira, Galicia	42.50
2021 Gruner Veltliner, Groiss, Austria	42.95
2019 Cotes du Rhone blanc, Famille Gras	44.95
2020 Muscadet sur Lie Peninsula	45.50
2022 Picpoul de Pinet, Ch de Pinet	45.95
2020 Vouvray St Georges, demi sec	47.50
2022 Gavi di Gavi Magda Pedrini	48.95
2020 Bourgogne Aligote', Buisson Battault	50.95
2021 Macon Milly-Lamartine	55.50
2022 Sancerre, Philippe Auchere	63.50
2022 Chablis, Dom. du Chardonnay	63.95
2019 Bourgogne Chardonnay Vieilles Vignes	65.95
2021 Riesling Beblenheim Dom. Trapet - Alsace	74.50
2021 Grand Vau, Anjou Blanc, Chenin blanc	79.95
2018 St Aubin, S. Langoreau	82.50
2021 Chablis Premier Cru, D. du Chardonnay	87.50

Rose:

2022 Figuiere Mediterranee Provence	39.50
-------------------------------------	-------

Champagne, sparkling & Prosecco

Renard Barnier Blanc de Noir	57.50
by the glass (12.5 cl)	12.50
Canard Duchene Brut Rosé	61.50
Canard Duchene Blanc de Blanc	79.95
Perles Fines, Plouzeau, Touraine, sparkling	42.50
Villa Folini Prosecco Brut	31.95
by the glass (12.5 cl)	9.95

Rouge

2022 Cuvee Garrigue, Languedoc	29.50
2020 Chateau Le Grand Verdus	34.50
2021 Val Joanis Traditional Luberon	38.50
2021 Festivo Malbec, Argentina	39.95
2022 Cotes du Roussillon Coume des Loups	42.50
2021 Enfant Rebelle, Pinot Noir	42.95
2021 Cotes Du Rhone, D. Fond Croze	44.50
2015 Rioja Reserva Vega Caledonia	45.95
2011 Ch. Cayrou, Cahors, Malbec	46.95
2020 Chinon, Raffault	48.50
2018 Chateau De Ricaud, Cadillac	49.50
2019 Bourgogne rouge, T. Bautista	56.95
2015 Ch. Lucas, Lussac St Emilion	61.50
2021 Crozes Hermitage Dom. Belle	68.50
2020 Mercurey T-Bautista, Burgundy	80.50
2021 Gigondas "Grande Romane"	81.95
2015 Chateau Le Boscaq St Estephe	85.50
2020 Chateauneuf du Pape 3 Cellier	89.95
2019 La Rose de Montvielle, Pomerol	94.95
2011 Ch Ormes Sorbet Medoc	99.50
2017 Brunello di Montalcino, Il Palazzone	104.95
2019 Volnay J. Voillot, Cote-D'Or	113.50
2016 Pommard, Les Vignots, R. Demougeot	149.95
2008 Ch Leoville-Barton, St Julien	215.00

Dessert Wines and sherrys

NV Muscat, Domaine Lerys (50cl)	39.95
by the glass (10cl)	9.95
2017 Tokaji Dorgo', Late Harvest (50cl)	52.50
by the glass (10cl)	10.95
2014 Sauternes Castelnau Suduiraut (75cl)	89.95
by the glass (10cl)	11.95
Bristol Cream (10cl) sweet sherry	5.95
Pedro Ximenez (10cl) sweet sherry	9.00

Ports

2009 Warre's LBV	69.00
by the glass (10cl)	10.95
½ Dixon Double Diamond 10 Year Tawny	38.00