

LES 2 GARÇONS

BISTRO DE QUARTIER...

AMUSES GUEULES...

Perello Green Olives £5.5 Sourdough Bread & Butter £5
Radish & white bean & roast garlic dip (VG) £8

LES ENTREES...

Parfait de foie de volailles, marmelade d'oignons £12

Chicken liver parfait, red onions marmelade

6 Escargots, Persillade, Baguette £12

Snails, Garlic Butter, French bread

Soupe à l'oignon gratinée (V) £11

Classic French onion soup

Burrata de chèvre, betteraves rôties, orange, noix caramélisées £12

Goat cheese burrata, roast beetroot, orange, caramelized walnut

LES POISSONS...

Bar rotie aux agrumes, huile d'olive vierge, fenouil £24.5

Roast sea bass, citrus, virgin olive oil, fennel

Aiglefin fumé, pommes Nouvelles, œuf poché, beurre moutarde £25.5

Smoked haddock, new potatoes, poached egg, mustard butter

LE PLAT DE VEGETARIAN...

Aubergine rotie, miso, noix, choux fleur, pois chiches (VG) £19.75

Baked aubergine, miso, cauliflower, walnut, chickpeas

LE STEAK FRITES...

Donald Russell Entrecôte/Ribeye (260gr) £35

served with frites.

Choices of sauces:

Bearnaise £2.5 or Green peppercorn £2.5

LES VIANDES...

Bouchée à la reine, poulet, champignons, morilles, sauce vin jaune £23.5

Chicken, mushrooms & morilles Bouchée à la reine, vin jaune

Joue de Bœuf "bourguignonne, pomme purée £27.5

Braised ox cheeks bourguignonne, mash potatoes

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.

A discretionary optional service charge of 12.5% will be added to your bill.

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BISTRO DE QUARTIER...

LES DESSERTS...

Le Plateau de fromages Affinés: Beaufort & Vacherin mont d'or £14.5

Cheese Board

Crème Cassonade infusée à la fleur d'oranger, petit sablé £9.5

Orange blossom infused baked custard, coconut Sugar, shortbread

Baba au Rhum, compote d'abricots, crème Chantilly £11.5

Apricot glazed rum baba

Tarte fine aux pommes, glace vanille £12.5

Apple Tart, Vanilla ice-cream

VINS DE DESSERT:

Château de Ricaud, Loupiac, Bordeaux 2017 (125ml).....	£10.5
Château Roumieu, Sauternes 2022 (375ml).....	£44
Château Suduiraut, 1 ^{er} cru classe, Sauternes 2013 (375ml).....	£89
Château de Septy, Montbazillac 2018 (375ml).....	£29.9
Vouvray moëlleux, cuvée St Martin, Benoit Gautier, Loire Valley 2009 (500ml).....	£49
Rasteau vieilles vignes, Domaine Tardieu-Laurent, Rhone valley 2024 (750ml).....	£89
Muscat de Beumes de Venise, Domaine de Coyeux NV (375ml).....	£31
Maury grenat, vin doux naturel, Mas Mudigliza, Languedoc 2021 (125ml).....	£12.5
Port Croft late bottle vintage 2018 (100ml).....	£10

DIGESTIFS:

Calvados, Château du Breuil, VSOP	£6/£12
Calvados, Château du Breuil, 8 years.....	£8/£16
Cognac Francois Voyer VS.....	£6/£12
Cognac Hine Antique XO.....	£20/£40
Bas-Armagnac, Dartigalongue VSOP.....	£5/£10
Bas-Armagnac, Dartigalongue 1989.....	£12/£24
Bas-Armagnac, Dartigalongue 1979.....	£15/£30
Armagnac, Château de Laubade 1966.....	£25/£50
Marc de Bourgogne, Louis Latour.....	£6/£12
Marc de Bourgogne, Clos de Tart 1990.....	£35/£70
Poire Williams, Miclo.....	£7.5/£15
Baileys/Amaretto.....	£4.5/£9
Chatreuse verte	£10/£20

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