

⇌ **Starters and Salads** ⇌

Jersey Rock Oysters *la pièce* £4.95

Loch Ryan Native Oysters *la pièce* £5.75

Roasted Celeriac Soup £5.95
with crème fraîche (v)

Salade de Chèvre chaud £12.50 / £18.75
baked goat's cheese, beetroot & walnut salad (v)

Carottes Râpées £6.75
dijon dressed shredded carrot (v)

Pâté de Tête Persillé £12.50
pigs head terrine with parsley

Céleri Rémoulade £7.50
grated celeriac with dijon mayonnaise (v)

Salade Niçoise £13.50 / £19.75

⇌ **Mains** ⇌

Steak Haché, Sauce au Poivre
et Pommes Frites £15.50
pan fried chopped steak, peppercorn sauce, french fries

Steak à la Bordelaise et Frites £26.50
*grilled flat iron steak, served with a shallot,
bone marrow and red wine sauce*

Sardines à la Provençale £18.95
butterflied sardines, tomatoes and olives

Filet de Daurade Grillé avec Ratatouille . . £26.75
fillet of sea bream, ratatouille, black olive tapenade

Foie de Veau Grillée, Sauce Soubise . . . £24.50
grilled calf's liver, white onion sauce

Pot-au-Feu de la Mer £28.50
fish stew

Lemon Sole Meunière £33.50

⇌ **Desserts** ⇌

All desserts are vegetarian

Sorbets et Glaces *par boule* £3.75
sorbets and ice creams

Crème Brûlée £8.95

Chariot de Fromages *la pièce* £5.50

Ile Flottante £8.25
'floating island' meringue with custard



Scan to view a menu with calories.
Adults need around 2,000 kcal a day.

*A cover charge of 0.95 will be applied in the Brasserie - A discretionary 15% Service Charge will be added to your bill
All gratuities are managed independently - Please inform your server if you have any food allergies or special dietary needs
Gluten free menu available - No flash, or intrusive photography - v - vegetarian | vg - vegan*