

Available Monday to Friday, 12pm - 5pm

APÉRITIF

SIGNATURE G&T TANQUERAY GIN St-Germain elderflower liqueur, Fever-Tree Refreshingly Light Mediterranean tonic, lemon, cucumber, rosemary	9.95
LANSON PÈRE ET FILS CHAMPAGNE crisp, zesty, elegant 125ml glass	11.40

PRE ENTRÉE

OLIVES VE Rustica olives	5.50
BAGUETTE V (VE WITHOUT BUTTER) Netherend Farm salted butter	5.65
BAGUETTE ET TREMPETTES V Saffron rouille, olive oil & balsamic reduction, black olive tapenade	6.95

ENTRÉE

SOUFFLÉ AU FROMAGE V Twice baked soufflé, Coastal Cheddar sauce	9.50
TERRINE DE BETTERAVE VE Beetroot terrine, horseradish sorbet	8.50
DUO DE CÉLERI-RAVE VE Celeriac fondant & remoulade, walnut dressing	9.50
MOULES MARINIÈRE Rope-grown mussels, white wine sauce, baguette	10.95
PÂTÉ DE CAMPAGNE Pork terrine, grain mustard mayonnaise, cornichons, garlic crouton	10.95
ESCARGOTS Burgundian snails, garlic & herb butter, baguette	9.95
PF SOUPE DE POTIRON MUSQUÉ AU KIRSCH VE Muscat pumpkin & Kirsch soup, toasted pumpkin seeds	7.25
PF JARRET DE PORC EN VERRINE Potted ham hock, apple & prune chutney, garlic crouton	7.25
PF CÉLERI RÉMOULADE, OEUF POCHÉ V Celeriac remoulade, poached free-range egg, baby leaf salad, Dijon mustard dressing	7.25
POUR DEUX PLATEAU DE CHARCUTERIE, SAINT-MARCELLIN AU FOUR Prosciutto, salami Milano, coppa, baked St Marcellin, truffle honey, cornichons & caperberries, baguette	24.50

STEAK

FILET DE BOEUF 7oz fillet steak, French fries, mixed leaf salad, garlic tomato	36.00	SAUCES Café de Paris, Béarnaise, Roquefort, pepper sauce, black garlic mayonnaise +1.95 each
CHATEAUBRIAND POUR DEUX	71.95	
140z Chateaubriand for two, French fries, mixed leaf salad, garlic tomato		

PLAT

GIGOLETTE DE POULET Chicken leg, mushroom stuffing, truffled celeriac mash, wild mushrooms, jus gras	24.95
LAPIN À LA MOUTARDE Confit rabbit leg, mustard sauce, streaky bacon, smooth mash, French beans	23.50
CASSOULET AU CANARD Duck leg cassoulet, chorizo	24.50
LE BURGER JB Free-range beef burger, sesame brioche bun, tomato chutney, garlic mayonnaise, French fries	17.95
<i>Garnitures: Emmental, Raclette, Gorgonzola, chorizo ketchup +1.50 / bacon, lardon sauce +2.00</i>	
PLIE MEUNIÈRE Whole plaice, brown butter & caper sauce, new potatoes	24.50
MOULES MARINIÈRE JB Rope-grown mussels, white wine sauce, French fries	19.95
PARMENTIER DE LÉGUMES VE Bean & chilli pie, mixed leaf salad	17.95
FRICASSÉE DE CHAMPIGNONS SAUVAGES ET ARTICHAUTS VE JB Pan-fried wild mushrooms, chargrilled artichokes, garlic croutons	18.95
SALADE D'ENDIVES AU FROMAGE BLEU V JB Chicory, blue cheese, Braeburn apple, walnuts	16.50
PF CONFIT DE PORC Slow-cooked pork loin, grain mustard mash, Savoy cabbage & lardons, pork jus	15.50
PF CROQUETTE DE POISSONS Smoked haddock & ChalkStream trout fishcake, creamed kale, poached egg	15.50
PF CASSOULET AUX HARICOTS BLANCS VE Cannellini bean cassoulet, sauteed wild mushrooms, piquillo peppers, baguette	14.50
PF STEAK FRITES EXPRESS +£2 supplement for 2/3 course offer Pan-fried minute steak, garlic & herb butter, French fries, mixed leaf salad	15.95

ACCOMPAGNEMENTS

FRITES French fries	4.95	ÉPINARDS À LA CRÈME V Creamed spinach	4.95
GRATIN DAUPHINOIS V Creamy baked potatoes	5.50	HARICOTS VERTS VE French beans	4.95
CÉLERI RÉMOULADE VE Celeriac, mustard mayonnaise	4.95	SALADE MIXTE VE Mixed leaf salad, choice of dressing: French or balsamic with fig leaf oil	4.95

PRIX FIXE

A monthly changing selection of seasonal dishes with 2 courses for 19.50 or add a third for 6.00 when you see this sign **PF**



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SIGNATURE G&T TANQUERAY GIN	
St-Germain elderflower liqueur, Fever-Tree Refreshingly Light Mediterranean tonic, lemon, cucumber, rosemary.....	9.95
LANSON PÈRE ET FILS CHAMPAGNE	
Crisp, zesty, elegant 125ml glass	11.40

PRE ENTRÉE

OLIVES VE	
Rustica olives	5.50
BAGUETTE V (VE WITHOUT BUTTER)	
Netherend Farm salted butter	5.65
BAGUETTE ET TREMPETTES V	
Saffron rouille, olive oil & balsamic reduction, black olive tapenade	6.95

ENTRÉE

SOUFFLÉ AU FROMAGE V	
Twice baked soufflé, Coastal Cheddar sauce	9.50
TERRINE DE BETTERAVE VE	
Beetroot terrine, horseradish sorbet	8.50
DUO DE CÉLERI-RAVE VE	
Celeriac fondant & remoulade, walnut dressing	9.50
MOULES MARINIÈRE	
Rope-grown mussels, white wine sauce, baguette	10.95
PÂTÉ DE CAMPAGNE	
Pork terrine, grain mustard mayonnaise, cornichons, garlic crouton	10.95
ESCARGOTS	
Burgundian snails, garlic & herb butter, baguette	9.95
SAUCISSE DE MORTEAU, OEUF POCHÉ	
Morteau sausage, potato salad, poached free-range egg, Dijon mustard dressing	10.25
SOUPE À L'OIGNON GRATINÉE	
French onion soup	9.95
FRICASSÉE DE CHAMPIGNONS SAUVAGES VE	
Pan-fried wild mushrooms, black trompettes, garlic croutons	9.95
POUR DEUX PLATEAU DE CHARCUTERIE, SAINT-MARCELLIN AU FOUR	
Prosciutto, salami Milano, coppa, baked St Marcellin, truffle honey, cornichons & caperberries, baguette	24.50

STEAK

FILET DE BOEUF	
7oz fillet steak, French fries, mixed leaf salad, garlic tomato	36.00
CHATEAUBRIAND POUR DEUX	
140z Chateaubriand for two, French fries, mixed leaf salad, garlic tomato	71.95

SAUCES

Café de Paris, Béarnaise, Roquefort, pepper sauce, black garlic mayonnaise
+1.95 each

PLAT

GIGOLETTE DE POULET	
Chicken leg, mushroom stuffing, truffled celeriac mash, wild mushrooms, jus gras	24.95
LAPIN À LA MOUTARDE	
Confit rabbit leg, mustard sauce, streaky bacon, smooth mash, French beans	23.50
CASSOULET AU CANARD	
Duck leg cassoulet, chorizo	24.50
LE BURGER JB	
Free-range beef burger, sesame brioche bun, tomato chutney, garlic mayonnaise, French fries	17.95
Garnitures: Emmental, Raclette, Gorgonzola, chorizo ketchup +1.50 / bacon, lardon sauce +2.00	
PLIE MEUNIÈRE	
Whole plaice, brown butter & caper sauce, new potatoes	24.50
MOULES MARINIÈRE JB	
Rope-grown mussels, white wine sauce, French fries	19.95
PARMENTIER DE LÉGUMES VE	
Bean & chilli pie, mixed leaf salad.....	17.95
FRICASSÉE DE CHAMPIGNONS SAUVAGES ET ARTICHAUTS VE JB	
Pan-fried wild mushrooms, chargrilled artichokes, garlic croutons	18.95
SALADE D'ENDIVES AU FROMAGE BLEU V JB	
Chicory, blue cheese, Braeburn apple, walnuts	16.50
SAUCISSE DE TOULOUSE JB	
Toulouse sausages, puy lentils, smoked ham hock, pork rind crumble	19.95
TRUITE POÊLÉE	
Pan-fried trout, smoked butter sauce, trout caviar, samphire, spring onion potatoes	20.95
TARTE AU CITROUILLE MUSQUÉE VE	
Muscat pumpkin tart, pumpkin puree, toasted pumpkin seeds, sage tempura	16.95
BOEUF BOURGUIGNON	
Slow-cooked beef, red wine sauce, smooth mash, gelot onions, lardons & mushrooms	23.95

ACCOMPAGNEMENTS

FRITES	
French fries	4.95
GRATIN DAUPHINOIS V	
Creamy baked potatoes	5.50
CÉLERI RÉMOULADE VE	
Celeriac, mustard mayonnaise	4.95
ÉPINARDS À LA CRÈME V	
Creamed spinach	4.95
HARICOTS VERTS VE	
French beans	4.95
SALADE MIXTE VE	
Mixed leaf salad, choice of dressing: French or balsamic with fig leaf oil	4.95

