

QUICK BITES *Whilst you are waiting...*

Cheese & Charcuterie selection of the day	8
Merguez Sausage Bites with Spiced Tomato sauce (<i>spiced beef & lamb sausages</i>)	5
Green Giarrappa Olives from Southern Sicily	3
Truffle & Pecorino Nuts	3.5
Tempura Prawns (5) with Homemade Mayonnaise	6
Basket of Sourdough Bread & French Salted Butter	3
Gluten - Wheat - Milk Free Bread (2 slices)	2.2

STARTERS

Mi-Cuit Foie Gras Terrine	12
Served with Homemade Red Onion Jam, Toasted Brioche & Crispy leaf salad	
King Prawns	9
Poached in a Chestnut Mushroom, Garlic & Cream sauce Served in a Puff Pastry case	
Quail Salad	9
Pan-Seared Boneless Quail Fillets, served warm on Crispy leaf salad Drizzled with Pomegranate Molasses	
Smoked Salmon	8
Served on Blinis with a Dill & Cucumber Crème Fraiche Lilliput Caper & Lemon Dressing	
Goat Cheese Salad (V)	8
Gratinated under the grill, Crispy leaf salad with Beetroot & toasted Walnuts	
Selection of Cured Meats (Charcuterie)	8
Peppered Salami, Cep Salami, Serrano Ham, Smoked Garlic Sausage, Smoked Duck Breast, Pork Paté & Duck Rillettes. Served with Gherkins	
Snails (GF)	Half Dozen 7 Full Dozen 14
Served in their shells with our Homemade Garlic Butter	

MAIN COURSES

Steak Tartare (GF) <i>(uncooked dish)</i>	22
Made with RAW minced Bavette steak. Prepared at the table, the way you like it with Thick cut crispy chips, crispy leaf salad & toasts	
Confit Duck Burger	18
Whole Boneless Roasted Confit duck leg, Served in a Brioche Bun With Smoky Tomatoes, Red Onion Jam & Roquette salad. Thick cut crispy chips	
Cassoulet	18
Confit duck leg, Toulouse Sausage & Smoked Pork Belly with white Haricot beans Cooked with duck fat & Garlic & topped with a Garlic & Parsley crumb Served with a side salad	
Lamb Shoulder	18
Slow-Cooked on the bone for 24 hours with Redcurrant Sauce Served with sauté Green beans & New potatoes	
Fillets of Seabass (GF)	18
Pan-fried and served with crushed Minted Peas & New Potatoes Served with Homemade Salsa Verde	
Guinea Fowl (GF)	17
Supreme of French Guinea Fowl, pan-roasted with Chestnut Mushroom Cream Sauce Served with sauté Green beans & Mashed Potatoes	
Wild Mushroom filled Gnocchi (V)	16
Served with Wilted Spinach & Chestnut Mushroom Cream Sauce	

STEAKS

① Choose Your Steak

All our steaks are British	350g Rib-eye (Entrecôte)	26
28 days matured & dry aged on the bone for 7 days	300g Sirloin (Faux Filet)	23

② Choose a Sauce +2.5 *(optional)*

Hollandaise Sauce	Garlic Butter	Pommery Cognac Mustard
Roquefort Hollandaise	Green Peppercorn Sauce	Redcurrant Sauce
Béarnaise Sauce	Anchovy Hollandaise	Truffle Hollandaise (+1)

③ Choose a Side Dish +4 *(optional)*

Buttered Mashed Potato	Truffled Mashed Potato (+2)
Sauté Green Beans with red onion	New potatoes with Raclette Cheese
Sauté Chestnut Mushrooms	Creamed Spinach with Garlic
Thick Cut Crispy Chips	Crispy Leaf mixed salad

④ Treat your Steak *(optional)*

Add a Slice of Foie Gras +10	Add a Slice of Roquefort +3	Add Fried Egg +2
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DESSERTS

Dark Chocolate Fondant (V) Praline Hazelnut Ice-cream	7
Shortcrust Biscuit Cheesecake (V) Topped with Fresh Fruit Compote	7
Roasted Fig Shortbread Tart (V) Pistachio Ice-cream	7
Apple Tart (V) Bourbon Vanilla Ice-cream	7
Crème Brûlée (GF,V) Made with real vanilla & topped with fresh fruit	6
Selection of Ice Creams & Sorbets Served with Gavottes - a wafer-thin biscuit from Brittany	5 (2 scoops) 7 (3 scoops)
Ice Creams (GF,V)	Sorbets (GF,V)
Bourbon Vanilla	Passion Fruit
Pistachio	Green Apple
Praline Hazelnut	Blackcurrant
Chunky Strawberry	Lemon

CHEESE

Selection of French Cheeses from our Cheeseboard on Display (V)

Choice of 4 Pieces	9
Served with Celery, Quince, Bread & Biscuits	