

SAMPLE MENU

ENTREES

PROVENCALE FISH SOUP aioli, rouille, crouton	£7.50
SMOKED COD'S ROE vegetable crudites, croutons, boiled egg	£7.50
LAMB SWEETBREADS sauce gribiche	£7.50
SALAD OF VERSUVIAN TOMATOES goats curd, herb dressed sorrel	£7.50
HAND-DIVED ORKNEY SCALLOPS garlic butter, fine herbs	£12.50
WYE VALLEY ASPARAGUS bantam egg, butter, aged sheep's cheese	£8.50
RAW TUSCAN BEEF 18-month aged parmesan, remoulade	£9.50
HOUSE CHARCUTERIE pickles, remoulade, sourdough baguette	£15.00 (serves 2)

PLATS PRINCIPAUX

DUCK EGG & CEP TART pomme mousseline, new seasons garlic	£14.50
ROAST FILLET OF COD daube of cornish squid, orange, parsley, garlic	£19.50
ARTICHOKE A LA BARIGOULE asparagus, peas, broad beans, burrata	£16.50
MARSEILLE STYLE FISH STEW wild sea bass, red prawns, scallop, mussels	£22.50
RABBIT A LA MOUTARDE braised leg, mustard, summer vegetables	£17.50
42 DAY AGED RUMP OF DEVON BEEF duck fat chips, peppercorn sauce	£26.00
ROAST NORMANDY CHICKEN truffle butter roasted crown, pomme anna, chicken liver crouton	£35.00 (serves 2)
COTE DE BOEUF 'bone in dry aged rib of beef' pomme frites, watercress, sauce béarnaise	£60.00 (serves 2)

LEGUMES

ALL £3.95

GRATIN DU JABRON potato, garlic, gruyere, cream
HISPI CABBAGE garlic butter
CELERIAC salt roasted, brown butter
HERB SALAD fine herbs, vinaigrette
POMME FRITES french fries

DESSERTS

CHOCOLATE FONDANT salted caramel ice cream, praline	£7.50
CREME BRULEE breton shortbread	£6.50
RIZ AU LAIT whipped rice pudding, nougatine	£6.50
FRANGIPANE TART apricots, sauternes, vanilla ice cream	£5.50
GARIGUETTE STRAWBERRIES meringue, chantilly cream	£6.50
CAFÉ ET MADELEINES brown butter madeleines, your choice of coffee	£5.50
FROMAGES 3 french farmhouse cheeses, baguette & preserves	£12.00

OMELETTE & A GLASS OF WINE £10

MONDAY – FRIDAY
12-3pm

APERITIFS

PASTIS tarquin's cornish pastis	£4.50
BRISTOL G&T bristol dry gin, tonic	£5.00
KNIGHTOR cornish vermouth, blanc or rouge	£5.00
PARIS SPRITZ elderflower, sparkling wine, soda	£6.00

OYSTERS

PORTLAND PEARLS, DORSET medium sized, sweet, meaty
mignonette, lemon, tabasco
£12.00 for 6 / £22.00 for 12

CRUSTACEANS

HALF GRILLED CORNISH LOBSTER
garlic & herb butter

WHOLE CRACKED DORSET CRAB
lemon, mayonnaise

please ask for today's
prices & availability

MARKET FISH

please ask for today's landings

please notify your server of any
allergens or dietary requirements

12.5% discretionary service charge will
be added to tables of 8 or more

PRIX FIXE

VICHYSOISSE
leek & potato soup

PORK RILLETES
cornichons, remoulade

PICKLED HERRING
beetroot, soft boiled egg

SOUFFLE SUISSE
endive & walnut salad

MOULES FRITES
white wine, garlic, cream

ROAST MIDDLEWHITE PORK
courgettes, garlic, aioli

RIZ AU LAIT
nougatine

HONEY PANNACOTTA
strawberries, meringue

ST EMILION AU CHOCOLAT
amaretti, crème fraiche

2 courses £15.00 3 courses £19.00
Monday – Saturday 12-3pm & 5.30-6.30pm