

Apéritif Snacks	Pissaladière – Confit Onion Tartelette served with Anchovies	£5.50		
	Pruneaux au Lard	£5.50		
	Olives & Tapenade	£4.50		
	Saucisson	£5.50		
	Pork Rillettes & Cornichons	£5.00		
Starters	French Onion Soup, Garlic Croutons & Gruyère Cheese	£9.95		
	(v) Soupe du Jour	£8.00		
	Chicken Liver Parfait with Cornichons & Onion Compote	£10.50		
	Cod Cheek Accras with Beansprout, Red Onion & Toasted Sesame – Soy & Lime	£8.95		
	Escargots de Bourgogne with Garlic & Parsley Butter ½ Dozen	£9.00 Dozen £13.95		
	Assiette de Charcuterie with Saucisson, Rillons, Rillettes & Cured Ham	£12.00		
	(v) Comté Cheese Soufflé	£9.95		
	Seared Scallops with Spiced Tabouleh & Confit Lemon	£16.50		
	(v) Roasted Cep Mushrooms on Toast with Softly Poached Egg	£8.95		
Main Courses	Duck Confit with Gratin Dauphinois, Fine Beans & Bacon- Red Wine Sauce	£21.95		
	Stone Bass with Polenta, Pepper & Anchovies – Saffron Beurre Blanc	£22.50		
	(v) Jerusalem Artichoke & Wild Mushroom Tartelette with Creamed leeks	£17.50		
	Chicken Ballotine with Savoy Cabbage, Bacon & Potato Croquettes	£22.50		
	Moules Marinières with Frites	£18.00		
	Roasted Lamb Rump with Garlic Pomme Purée & Broad beans	£22.95		
	Braised Rabbit Leg with Homemade Tagliatelle – Sauce aux Morilles	£20.95		
	Grilled Rib Eye Steak with Provençal Tomato, Confit Onions & Hand Cut Chi	£27.50		
Side Orders	Cauliflower Cheese £5.00 Buttered Spinach £4.50 Frites £4.50			
	French Beans £4.50 Gratin Dauphinois £4.50 Salad Leaves £4.00			
Dessert Wines		75ml Glass		75ml Glass
	Pineau des Charentes Blanc	£7.20	Muscat de Frontignan	£7.00
	Pineau des Charentes Rouge	£7.20	Côteaux du Layon	£6.80