



## À LA CARTE

Available from Tuesday to Saturday  
12.00 until 13.30/18.00 until 20.45

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### 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

Soft Shell Crab Tempura with Crispy Vegetable Salad  
£9.50

Salade Landaise – Cured Duck, Gésiers, Pine Nuts & Duck  
Fat Potatoes £9.50

Escargots de Bourgogne with Garlic & Parsley Butter ½  
Dozen £10.00 Dozen £13.95

Assiette de Charcuterie with Saucisson, Rillons, Rillettes &  
Cured Ham £12.00

(v) Comté Cheese Soufflé £9.95

Seared Scallops with Boudin Noir & Parsnip Purée –  
Caramelised Apples £16.50

Tartiflette with Reblochon Cheese, Potatoes and Bacon  
£11.50

Classic Fish Quenelles – Scallop Velouté £10.50

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### MAIN COURSES

Duck Confit with Gratin Dauphinois, Fine Beans & Bacon- Red Wine  
Sauce £21.95

Plaice Filet with Ratte Potatoes & Cavolo Nero – Fish Velouté £19.50

Classic Cassoulet with ½ Duck Confit, Toulouse Sausage & Lauragais  
Beans £20.50

Roasted Shrei Cod Filet with Potato & Cabbage Galette – Crème  
Ciboulette £23.00

(v) Butternut Squash & Rice Croquettes with Sage & Winter Roots  
£17.50

Chicken Ballotine with Savoy Cabbage, Bacon & Potato Croquettes  
£22.50

Moules Marinières with Frites £19

Venison Daube with Celeriac Purée & Honey Roasted Parsnips £19,95

Braised Rabbit Leg with Homemade Tagliatelle – Sauce aux Morilles  
£20.95

Grilled Rib Eye Steak with Provençal Tomato, Confit Onions & Hand Cut  
Chips £28.50



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### DESSERT

Crème Brulée à la Vanille  
£9.50

Cannelé Bordelais with praline & Hazelnut ice Cream  
£9.00

Plateau de Fromages with pain au Noix  
£11.50  
Fourme d'Ambert/Gaperon d'Auvergne/Tomme de Brulée/Tête de Moine

Classic Tarte Tatin with Vanilla Ice Cream  
£10.50

Griottines Clafoutis with Pistachio Ice Cream £9.00

Fondant au Chocolat with Exotic Fruits – Passion Fruit  
Sorbet £9.00

Profiteroles au Chocolat with Vanilla ice Cream  
£10.00

Homemade Ice Creams & Sorbets  
£7.50

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