



À LA CARTE

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

STARTERS

French Onion Soup, Garlic Croutons & Gruyère Cheese £10.95

(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

(v) Isle of Wight Tomato Carpaccio with Wild Garlic Pesto £8.50

Escargots de Bourgogne with Garlic & Parsley Butter ½ Dozen £10.00
Dozen £14.95

Watermelon & Feta Cheese Salad – Chilled Cucumber Dressing £8.00

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

(v) Comté Cheese Soufflé £9.95

Seared Tuna with Tomato & Caper Salad – Lemon & Coriander Yoghurt
£12.00

Pig's Trotter Galette – Crème de Morilles £10.95

If you suffer from food allergy or intolerance, make our waiting staff aware when ordering your food.
A 10% discretionary service charge will be added to the final bill.



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MAIN COURSES

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

Pan Fried Sea Bass with Chick Pea Purée & Broad Beans – Dill & Capers £21.95

Lamb Rump with Black Garlic Pomme Purée & Red Peppers – Anchovies & Capers £24

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

Roasted Cod Filet with New Potatoes & Pak Choi – Crab Meat & Fennel £23

(v) Wild Mushroom & Asparagus Millefeuille with Poached Duck Egg £17.50

Moules Marinière with Frites £19

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

Braised Rabbit Leg with Pomme Darphin & Hispi Cabbage – Sauce aux Olives
£21.95

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

Baked Alaska with Vanilla & Raspberry Sorbet & Almonds
£9.50

Plateau de Fromages with pain au Noix £11.50
Fourme d'Ambert/Munster/Pont l'Eveque/Tête de Moine

Classic Tarte Tatin with Vanilla Ice Cream £10.50

Iced Lemon Parfait with Strawberries & Pistachio £9.50

Fondant au Chocolat with Espresso Crèmeux & Pecan Nuts
£9.95

Profiteroles au Chocolat with Vanilla ice Cream £10

Homemade Ice Creams & Sorbets (choose 2 scoops
below) £7.50