

Amuse gueules

Enjoy one of our delicious appetisers

🌿 Olives marinées 2.95

Mixed marinated Provençal olives

Mini chorizos au miel 3.50

Mini chorizos roasted in honey

🌿 Gousse d'ail rôtie 3.75

Whole roasted garlic bulb with artisan bread, extra virgin olive oil and balsamic vinegar

Tapenade 3.00

Red pepper and anchovy tapenade with artisan bread

Saucisson 3.50

Thin slices of French 'Label Rouge' saucisson from the Beaujolais region, with cornichons and French bread

Entrées

Our starters are served with freshly baked French bread and Lescure butter

Soupe du jour 4.50

Freshly made soup of the day

Ravioli au crabe 5.95/11.95 **New**

Crab ravioli in a light shellfish and white wine sauce with asparagus, petits pois and tarragon

🌿 Salade de betterave et chèvre 5.25/10.50 **New**

Marinated and honey roasted heritage beetroot salad with Ste Maure goats' cheese, toasted pumpkin seeds and lemon vinaigrette

Pâté de campagne 5.75

Home-made coarse pâté using four cuts of pork and pistachio nuts, served with cornichons and sourdough toast

🌿 Asperges 5.75

Steamed asparagus with a soft poached egg and hollandaise sauce

Rillettes rustiques 5.95 **New**

A pâté of shredded rabbit and pork with sourdough toast and cornichons. *A staff favourite.*

Fritôts de calamars 5.95

Crispy fried squid with roasted garlic mayonnaise

Salade de saumon 5.75 **New**

Salad of hot-smoked salmon with French beans, marinated cucumber and green herb aioli. *A must try.*

Brioche et champignons 5.95

Toasted brioche with fricassée of mushrooms with (or without 🌿) Alsace bacon

Entrées pour deux

For two people to share

Camembert 9.95

Whole baked Normandy Camembert with sourdough toast and red onion confiture

Assiette Méditerranéenne 10.95

Honey-glazed chorizos, olives, Brie de Nangis, red pepper and anchovy tapenade, sun-blushed tomatoes in olive oil, coarse pork pâté, houmous, French bread and Lescure butter

Plats

Our main courses are served with today's selection of potatoes and seasonal vegetables

Médallions de porc 13.95 **New**

Slow-cooked marinated medallions of pork with a honey mustard glaze, Morteau sausage, caramelised apples and Dijon beurre blanc

Epaule d'agneau à la Marocaine 15.50

Moroccan spiced slow-cooked shoulder of lamb with pearl couscous, harissa, toasted pine nuts, dried apricots, mint and yogurt dressing. *Back by popular demand.*

Bœuf bourguignon maison 13.95

Our much-loved recipe of braised beef with shallots, red wine, mushrooms and bacon

For two to share 25.95

Bouillabaisse maison 15.95

Our take on this classic fish stew from Marseille; with sea bream, mussels, king prawns, clams and smoked haddock served with rouille, aged Gruyère and grilled sourdough toast

Poulet printanier 13.50

Pan-fried chicken breast with asparagus, fricassée of wild mushrooms, tarragon and peas

Salade Niçoise au saumon 12.95

Seared peppered salmon Niçoise with a poached egg, French beans, roasted peppers, capers, olives, croûton and garlic roasted new potatoes

Plats légers

These dishes are served with either today's selection of potatoes and seasonal vegetables, a bowl of house salad or pommes frites

Loup de mer persillé 14.95 **New**

Pan-fried fillet of sea bass with French beans, toasted almonds and parsley butter

🌿 Tarte aux légumes 9.95 **New**

Spinach, aged Gruyère and asparagus tart with dressed leaves and herb aioli

🌿 Super salade 9.50

Marinated and grilled halloumi cheese with a super salad of quinoa, linseeds, edamame beans, puy lentils, baby leaves, mint, pomegranate, croûton and a baby caper and harissa vinaigrette

🌿 Risotto végétarien 9.50 **New**

Risotto with petits pois, courgette, wilted spinach, Provençal sauce, crispy garlic and truffle oil

À la carte

Ask your server about our daily specials
We hope you enjoy our Spring/Summer à la carte menu

Steaks et burgers

Our steaks are from prime pasture-fed Scottish beef and are matured for at least 21 days. They're served with dressed leaves, pommes frites and a choice of red wine and shallot jus or black pepper butter.

Steak-Frites 9.95

7oz flattened pan-seared bavette steak (served pink)

Pavé de steak 16.50

8oz rump steak (best cooked slightly rare)

Entrecôte 18.95

9oz rib-eye steak

Burger maison

100% prime British beef burger with dressed salad leaves and pommes frites, served with either:

Pickles, relish, aged Gruyère and baby gem 11.95

or

Brie, red onion confiture, grain mustard and crispy Bayonne ham 12.95

Poulet Fermier de Normandie 13.95

Half a slow-roasted chicken from the Normandy region of France. Served with dressed leaves, pommes frites and a choice of red wine and shallot jus or black pepper butter. To make the chicken easier to eat, we separate the leg and the breast.

Accompagnements

Additional side orders

Herb salad of dressed Bibb lettuce and toasted pine nuts 3.25

Red onion and tomato salad 2.95

Roasted field mushrooms with garlic 3.25

French beans with toasted almond flakes 3.25

Dauphinoise potatoes 3.50

Pommes frites 2.95

🌿 All the above side dishes are vegetarian.

Please ask to see our children's menu. We are also happy to charge 50% less for smaller portions of most dishes on our menu.



We can provide a detailed list of all allergens used in our kitchen on request. If you do have an allergy please alert one of our members of staff.

Nuts, nut oils and derivatives are used in our kitchen and some of our dishes may contain bones. The ingredients used in all of our dishes may vary occasionally, subject to availability.

There is a 10% discretionary service charge for all tables of eight or more.



Desserts

✓ Délice au chocolat 5.25

Chocolate torte with blackcurrant ice cream and warm pouring chocolate

✓ Frangipane 5.25 **New**

Warm baked pear and raspberry frangipane with vanilla crème fraîche and toasted pistachios

Méli mélo de fraises et meringue 5.25

Strawberry ice cream with fresh strawberries, crushed meringue, soft marshmallows, pistachios, strawberry coulis and crème Chantilly

✓ Crème brûlée 5.25

Vanilla crème brûlée

✓ Tarte au citron 5.25

Caramelised lemon tart with raspberry sorbet

✓ Gâteau au caramel 5.25

Sticky toffee pudding with vanilla ice cream

✓ Café gourmand 6.95/5.95

Mini portions of our favourite desserts with (or without) espresso coffee

✓ Coupe blanche au chocolat 4.95

Vanilla ice cream with warm pouring chocolate and toasted almonds

✓ Glaces et sorbets 4.95

Choice of ice creams and sorbets

Plateau de fromages

Any three 5.95 or all five 8.50

Our selection of rustic French cheeses for you to choose from, served with biscuits, celery and red onion confiture.

Brie de Nangis

Creamy and smooth with a slightly chalky centre that becomes runny with age. Pairs well with Sauvignon Blanc and Merlot.

Tomme de Savoie

A semi-hard cow's milk cheese, with a delightful nutty flavour and smooth taste that melts in your mouth.

Sainte Maure

A goats' cheese that's slightly acidic but also buttery and smooth. A lovely companion to many white wines.

Fourme d'Ambert

A rich and creamy blue cheese from the Auvergne region of France.

St. Marcellin

Young and tender, mild, creamy and nutty in flavour.

Boissons pour finir

Vins pour les desserts

Moëlleux Château Lauerie 3.95

Côtes de Montravel, Vignoble Dubard, France, 2012 12.5% (100ml)
Pale gold with barley sugar and orange blossom and a sweet, creamy palate.

Sauternes, Clos Dady 6.50

Bordeaux, France, 2012 13.5% (100ml)
Classic sweet apricot, roasted nut and marmalade flavours perfectly balanced by a zesty, lime rind acidity.

Quinta do Crasto 3.25

Finest Reserve Port, NV, Douro, Portugal, 20% (50ml)
A great all-rounder with all cheeses.

Quinta do Crasto 27.50/3.95

Vintage Port, Douro, Portugal, 2010 20% (750ml/50ml)
Intense, powerful and peppery port. Ripe flavours of raisins and dried figs.

Liqueurs

Amaretto, Cointreau, Tia Maria, Grand Marnier, Sambuca (25ml) 3.50

Baileys (50ml) 3.50

Digestifs

Martell brandy (25ml) 3.25

Calvados Cuvée Vincent Bollard (25ml) 3.75

Janneau Armagnac VSOP brandy (25ml) 3.95

Boissons chaudes-café

Espresso 1.95

Double Espresso 2.35

Macchiato 1.95

Café 2.10

Americano 2.20

Cappuccino 2.35

Latté 2.35

Floater Coffee 2.45

Liqueur Coffee 4.75

Choose from Amaretto, Tia Maria, Cointreau, Drambuie, whisky, brandy or Baileys

Hot Chocolate 2.35

Traditional Tea 2.00

Herbal Tea 2.00

Choose from Earl Grey, green, peppermint, camomile or fruit tea