

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 gluten free bread, extra virgin olive oil and balsamic vinegar

Tapenade 3.00
Red pepper and anchovy tapenade with gluten free bread

Saucisson 3.50
Thin slices of French 'Label Rouge' saucisson from the Beaujolais region, with cornichons and gluten free bread

Entrées

Our starters are served with gluten free bread and Lescure butter
95p supplement

Soupe du jour 4.50
Freshly made soup of the day

🌿 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 gluten free 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 gluten free 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
Gluten free toast 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 gluten free 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, gluten free bread and Lescure butter

Plats

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

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 and aged Gruyère

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 and garlic roasted new potatoes

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.

A la carte

Gluten Free

Ask your server about our daily specials

We hope you enjoy our Spring/Summer à la carte menu

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

🌿 Super salade 9.50
Marinated and grilled halloumi cheese with a super salad of quinoa, linseeds, edamame beans, puy lentils, baby leaves, mint, pomegranate 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

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

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.

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.



Desserts

✓ Délice au chocolat 5.25
Chocolate torte with blackcurrant ice cream

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

✓ Coupe blanche
au chocolat 4.95
Vanilla ice cream 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
gluten free bread, 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.

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