

Menu du Bar

V Olives marinées 2.95

Mixed marinated Provençal olives

Mini chorizos au miel 3.50

Mini chorizos roasted in honey

Tapenade 3.00

Red pepper and anchovy tapenade with artisan bread

V Pommes frites 2.95

Tartes Flambées 6.95

A light and delicious French-style pizza from Alsace. Choose from:

Traditionnelle Caramelised onions and smoked bacon lardons

Forestière Forest mushrooms, Emmental and parmesan

Jambon Thinly sliced French ham and cherry tomatoes

Quatre fromages Emmental, red cheddar, mozzarella and blue cheese

V **Courgette et chèvre** Courgette, goats' cheese and tomatoes

Goujons 5.95

Lightly battered fish fillet goujons served with tartare sauce

or

Lightly battered chicken fillet goujons served with garlic mayonnaise

Fritôts de calamars 5.95

Crispy fried squid with roasted garlic mayonnaise

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. **For two people to share.**

V **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

Gambas 8.50

Six king prawns served chilled with garlic mayonnaise, marie rose sauce and freshly baked bread

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**

V **Salade de betterave et chèvre 10.50 New**

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

V **Risotto végétarien 9.50 New**

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

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. Gluten free bread available upon request (*a 95p supplement applies*).

Brie de Nangis Creamy and smooth with a slightly chalky centre that becomes runny with age.

Fourme d'Ambert A rich and creamy blue cheese from the Auvergne region of France.

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

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

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

Ask a member of the team or see the blackboard for our chef specials.

We have specific allergen free dishes on our menus (for example gluten free) and 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.