

3 courses and a glass of Veuve Devienne 39.95 after 7pm
2 courses 26.95 before 7pm

APPETISERS

Red pepper and anchovy
tapenade with artisan bread
3.50 (V) (GF)

Mini chorizos roasted
in honey 3.95 (GF)

Houmous with
sourdough croûtes
2.95 (V) (GF)

Mixed marinated
Provençal olives
2.95 (V) (GF)

Whole roasted garlic bulb,
artisan bread, olive oil and balsamic
vinegar 3.95 (V) (GF)

Lightly toasted gluten-free bread
served with French butter 0.95 (V) (GF)

STARTERS

All served with complimentary freshly baked French bread and butter

Lightly spiced crispy fried
squid with garlic aioli (GF)

Chicken liver parfait
with sourdough toast and
red onion confiture (GF)

French onion soup with
a toasted Gruyère crouton (GF)

Grilled freshwater king prawns
with our Provençal sauce of red
peppers, tomatoes and garlic
served with sourdough toast (GF)

Crispy goats' cheese bon bons,
roasted beets, chicory, hazelnut
praline and honey dressing (V)

Bayonne ham, radicchio, Le Saint
Flour Bleu cheese, poached pear,
roasted walnuts, honey and grain
mustard dressing (GF)

MAINS

Served with today's selection of complimentary potatoes and seasonal vegetables.
Steak is served with pommes frites and dressed leaves

Scottish pasture-fed 21 day-aged
sirloin steak with a classic Café de
Paris butter or green peppercorn
and brandy sauce (GF)

Pan-fried chicken breast in
a rich bacon, shallot, mushroom
and red wine sauce (GF)

Roasted root vegetable,
chickpea and apricot tagine
with couscous tabbouleh and
mint yogurt dressing (V)

Lamb rump steak, celeriac purée,
roasted leeks, oyster mushroom
and truffle jus (GF)

Roasted fillet of salmon,
mussels and samphire in a tomato
and lemon dressing (GF)

Saint Maure goats' cheese tart
with pear and chicory salad

Pan-fried duck breast, dauphinoise
potatoes and blackberry jus (GF)

SIDES

Roasted field
mushrooms
with garlic
3.25 (V) (GF)

French beans
with toasted
almond flakes
3.25 (V) (GF)

Dauphinoise
potatoes
3.50 (V) (GF)

Brussels sprouts
with Alsace bacon
3.25 (GF)

Cauliflower
gratin 3.25 (V) (GF)

House salad
3.25 (V) (GF)

Pommes frites
2.95 (V) (GF)

Braised red
cabbage 3.25 (V) (GF)

DESSERTS & CHEESE

The perfect finish to your meal

Clementine tart with crème
Chantilly, spiced vanilla syrup
and flaked almonds (V)

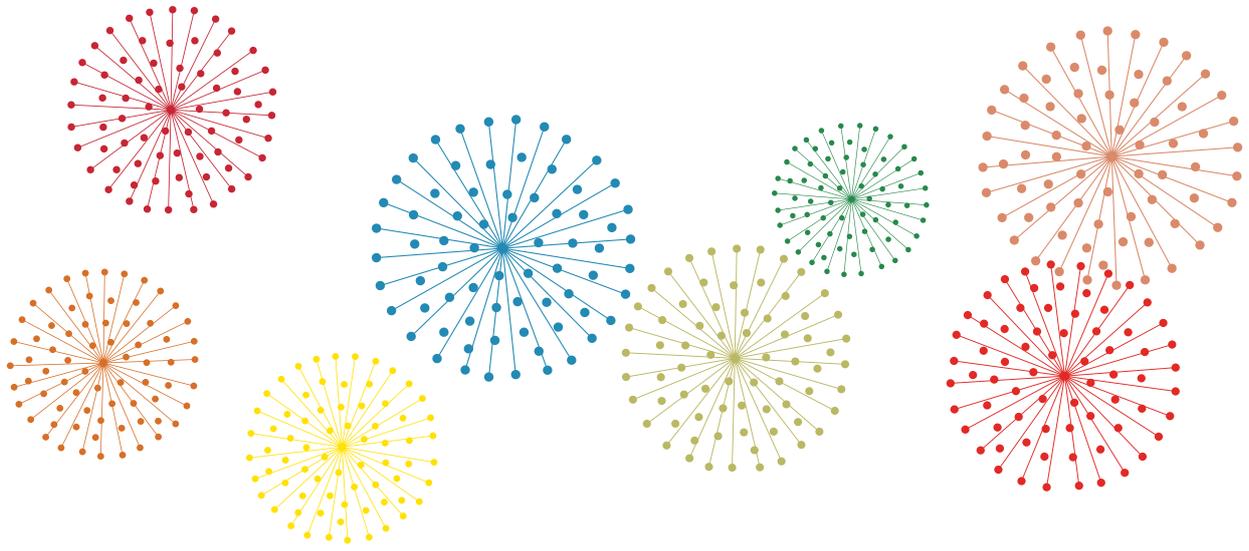
Classic vanilla crème brûlée (V) (GF)

Rustic French cheese board
served with biscuits, celery and
red onion confiture (GF)

Sticky toffee pudding
with vanilla ice cream (V)

Chocolate brownie with warm
pouring chocolate sauce and salted
caramel ice cream (V)

Apple and rhubarb crumble
with vanilla ice cream (V)



RÉVEILLON DE L'AN

31 DECEMBER

New Year's Eve Menu



Dietary information

✓ These dishes are suitable for vegetarians. Ⓜ These dishes are suitable for a gluten-free diet. Please advise your server. ⊕ These dishes can be made suitable for a gluten-free diet, please ensure you clearly advise your server that you require a gluten-free option. We have a separate children's menu or we are happy to charge 50% less for smaller portions of selected dishes on our menus. We can provide a detailed list of all allergens used in our kitchen on request. If you do have an allergy please alert your server. 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 six or more.

New Year 2018

