

APÉRITIFS

Kir Royal
125ml 4.50

Rhubarb G&T 6.25
Warner Edwards Rhubarb gin
(25ml) with tonic or ginger ale

Hendrick's G&T 6.25
Hendricks Gin (25ml)
with Fever-Tree tonic

Tapenade 3.50 *
Red pepper and anchovy tapenade
with sourdough croûtes

Mini chorizos 3.95 GF
Mini chorizos
roasted in honey

Houmous 2.95 * *New*
With sourdough croûtes

Rosette Saucisson
3.95 GF *New*
Thinly sliced artisan salami
from the foothills of Provence
served with cornichons

Olives marinées 2.95 V GF
Mixed marinated Provençal olives

Gousse d'ail rôtie
3.95 V *
Whole roasted garlic bulb,
artisan bread, olive oil
and balsamic vinegar

STARTERS

All served with complimentary freshly baked French bread and butter

Soupe du jour 4.95 *
Freshly made soup of the day

Calamars 6.50 GF
Lightly spiced crispy fried squid
with garlic aioli

Fritôt de Brie 5.95 V
Deep-fried Brie in a crisp rosemary crumb,
with dressed leaves and plum chutney

Salade de saison 5.95 GF *New*
Bayonne ham, radicchio, Le Saint Flour Bleu
cheese, poached pear, roasted walnuts,
honey and grain mustard dressing

Parfait au foie de volaille 6.25 *
Home-made chicken liver parfait with toasted
sourdough and red onion confiture

**Bonbons de fromage
de chèvre** 5.95 V *New*
Goats' cheese bonbons, roasted ruby
and striped beetroot, chicory, hazelnut praline
and honey dressing

Smoked haddock risotto 6.50 GF *New*
With leeks, peas and mint

Soupe à l'oignon 5.95 * *New*
French onion soup with a
toasted Le Saint Mont croûton

Toast et champignons 5.95 * *New*
Toasted sourdough topped with fricassée
of mushrooms with (or without V)
smoked Alsace bacon
Vegan option also available

To share

"Assiette Pierre" 14.95 * *New*
A sharing board of
Bayonne ham, rosette saucisson,
houmous, red pepper and anchovy
tapenade, cornichons, mixed olives
and toasted sourdough

Camembert 11.95 *
Whole baked Normandy
Camembert with toasted sourdough
and red onion confiture

MAINS

Bistrot Classics

Our Bistrot Classics are served with today's selection
of complimentary potatoes and seasonal vegetables
(unless specified)

Poulet chasseur 13.95 GF
Pan-fried chicken breast in
a classic chasseur sauce of
mushrooms, thyme, concassé
tomato and red wine

**Merlu rôti et
moules** 14.95 GF *New*
Sustainably caught hake from
British coastal waters with saffron
curried mussels and samphire

**Tagine de
légumes** 11.95 V *New*
Roasted root vegetables, chickpea
and apricot tagine with couscous
tabbouleh and mint yogurt dressing
Vegan option also available

**Croquette de
poisson** 12.95 GF
Fish cake, sautéed spinach,
soft poached egg, Dijon and
herb beurre blanc

Porc à l'ancienne
14.50 *New*
Honey-glazed pork medallions,
braised puy lentils with root
vegetables and crushed crackling

Canard aux mûres
16.95 GF *New*
Pan-fried Barbary duck breast
from Western France with
dauphinoise potatoes, blackberry
jus and seasonal vegetables

Agneau 16.95 GF *New*
Pan-fried shoulder of lamb with
spiced chickpea cassoulet, mint
yoghurt and a harissa dressing

**Bœuf bourguignon
maison** 14.95 GF
Our famous recipe classically
served. Braised beef with shallots,
red wine, mushrooms and bacon
served with pomme purée and
honey-roasted carrots

Gratin Méditerranéen
11.95 V
Wild mushroom, ricotta and
spinach boules baked in a rich
tomato and béchamel sauce
(contains nuts)

Poulet de Normandie 14.50 GF
Half a slow-roasted Normandy chicken,
served with roasted garlic and parsley
butter, dressed leaves and pommes
frites only

Steaks & Grills

Our steaks are from prime pasture-fed
Scottish beef, matured for at least
21 days. Served with dressed leaves,
pommes frites and a choice of roasted
garlic and parsley butter or green
peppercorn and brandy sauce.

Steak-Frites 10.95 GF
7oz pan-seared minute steak
(bavette cut, served pink)

Pavé de steak 16.95 GF
8oz rump steak
(best cooked slightly rare)

Sirloin 19.95 GF *New*
8oz sirloin steak

Filet 21.95 GF *New*
7oz fillet steak with
slow-roasted tomatoes

Burger Maison 11.95
100% prime British beef burger,
gherkins, relish, plum tomatoes and
lettuce served with pommes frites

Burger Le Saint Mont
Our Burger Maison with Le Saint
Mont Cheese 1.00 supplement

Burger Bayonne & Bleu
Our Burger Maison with Bayonne ham
and Le Saint Flour Bleu cheese
2.00 supplement

Moules frites *New*

Rope-grown mussels
with your choice of sauce
and pommes frites 13.95

Marinières GF
White wine, onions, parsley,
thyme and fresh cream

or

Thai GF
Yellow curry, coriander, red chilli,
lime and coconut cream

Or without frites
as a starter 7.25

Lighter Dishes

Tarte Sainte Maure 12.95 *New*
Sainte Maure goats' cheese tart
with pear and chicory salad.
Pommes frites

Super salade 9.95 V GF
Quinoa, broccoli, beetroot,
cauliflower couscous, watercress,
parsley and pomegranate topped
with toasted seeds, spiced chickpeas
and mint yogurt dressing
Add marinated halloumi V GF
or grilled chicken GF 11.95
Both 13.95

SIDE DISHES

**Roasted field
mushrooms**
3.25 V GF
with garlic

French beans
3.25 V GF
with toasted
almond flakes

**Creamed
spinach**
3.25 V GF

**House
salad**
3.25 V GF

**Braised red
cabbage** *New*
3.25 GF

**Dauphinoise
potatoes**
3.50 V GF

**Pommes
frites**
2.95 V GF

**Bibb lettuce
salad**
2.95 V GF
with grain mustard
dressing

Please turn over to see our
Cheeses, Desserts & Drinks

DESSERTS

The perfect finish to your meal

- Crème brûlée** 5.95 🌱 🍷
Our signature dessert — a French classic.
Vanilla crème brûlée freshly made
by our chefs every day
- Crêpe aux fruits des bois** 5.50 🌱 *New*
Traditional French crêpes with Autumn
berry compôte and vanilla ice cream
- Crumble Anglais** 5.95 🌱 *New*
Apple, blackberry and cinnamon crumble
with clotted cream ice cream

- Gâteau au caramel** 5.50 🌱
Sticky toffee pudding served with vanilla ice cream
- Tarte aux clémentines** 5.95 *New*
Clementine tart with spiced vanilla syrup,
crème Chantilly and flaked almonds
- Frangipane** 5.75 *New*
Warm baked apple and pear frangipane with
vanilla crème fraîche and toasted pistachios

- Délice au chocolat** 5.75 🌱
Chocolate brownie with warm chocolate
sauce and salted caramel ice cream
- Glaces et sorbets** 4.95 🌱 🍷
Award-winning West Country farm
ice cream. Choose from:
Chocolate, Vanilla, Strawberry,
Salted Caramel, Raspberry, Passion Fruit.
Vegan option also available

CHEESE

Three regional cheeses served with biscuits, celery and red onion confiture 6.50 🍷

- Camembert**
A smooth, mild and buttery
Camembert from the southwest of Paris

- Le Saint Flour Bleu** 🌱
A rich and well-balanced
creamy blue cheese

- Sainte Maure**
A smooth and soft goats' cheese
from the Loire region

DRINKS

Beers & Ciders

**Regional Cask Ales
and Craft Beers**
Please ask your server
for our offering

Kronenbourg 1664
5.0%, 275ml 3.50

Lefte Blonde
6.6%, 330ml 3.95

Meteor Bière d'Alsace
4.6%, 330ml 3.75

Meteor Classic '27
5.0%, 330ml 4.50

**Bolée d'Armorique
Cidre Breton**
5.0%, 330ml 3.50

Beck's Blue Alcohol-Free
275ml 2.95

Apéritifs

Warner Edwards Rhubarb Gin 25ml
with tonic or ginger ale 6.25

Hendrick's Gin 25ml
and Fever-Tree Tonic 6.25

**Aperol Spritz,
St. Germain Spritz**
250ml 6.25

Kir Royal 125ml 4.50

Bloody Mary 6.25

Spritzer/Cooler 250ml 3.50

Pimm's 50ml and Lemonade 3.50

Jug of Pimm's and Lemonade
1 Ltr 10.95

Campari, Martini Extra Dry
50ml 3.25

Ricard 25ml **Fino Sherry** 50ml
Harveys Bristol Cream Sherry
50ml 2.95

Spirits

**Bacardi, Greenall's Gin,
Russian Standard Vodka,
Lamb's Navy Rum,
Bell's Whisky**
25ml/50ml 2.75/4.95

Jack Daniel's
25ml/50ml 2.95/5.00

Jose Cuervo Gold Tequila
25ml/50ml 2.95/5.00

Bombay Sapphire Gin
25ml 3.75

Hendrick's Gin
25ml 3.95

Grey Goose Vodka
25ml 4.25

Havana Club 3 Yr Rum
25ml/50ml 2.95/5.00

**Jameson Irish,
Glenmorangie 10 Yr Malt**
25ml 3.50

Mixer
125ml 0.60

Dessert Wines

Moëlleux Château Lauerie
100ml 4.50
Côtes de Montravel, Vignoble Dubard,
France 2016 12.5%

Liqueurs, Digestifs & Ports

Quinta do Crašto Port
50ml 3.75

Cantate Calvados
25ml 3.75

Janneau VSOP Armagnac
25ml 3.95

Martell VS Cognac
25ml 3.75

**Amaretto, Cointreau,
Tia Maria, Grand Marnier,
Sambuca** 25ml; **Baileys** 50ml 3.75

Soft Drinks

Fresh Orange Juice
250ml 2.95

Pago Fruit Drinks
200ml 2.75
Please ask your server
for available flavours

Orangina
250ml 2.60

**Coca-Cola, Diet Coke
and Coca-Cola Zero Sugar**
330ml 2.95

Pepsi, Diet Pepsi and Lemonade
250ml 2.60

Fever-Tree Tonic/Slimline
200ml 2.30

**Schweppes Bitter Lemon,
Tonic/Slimline, Canada Dry**
200ml 1.85

Fentimans Ginger Beer
275ml 2.75

**Belvoir Raspberry Lemonade,
Elderflower Pressé**
250ml 2.95

Perrier Sparkling Water
330ml/750ml 1.95/2.95

Evian Still Mineral Water
330ml/750ml 1.95/2.95

Hot Drinks

Espresso/Double Espresso
1.95/2.25

Macchiato
1.95/2.25

Café
2.10/2.30

Americano
2.25/2.55

**Cappuccino/Latte/Mocha/
Hot Chocolate**
2.45/2.75

Flat White
2.65

Floater Coffee
2.75

Liqueur Coffee
4.95

Traditional Tea/Herbal Tea
2.00

Choose from Earl Grey,
Green, Peppermint and
Camomile or fruit tea

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 eight or more. All service charges and tips go directly to our team.