

3 courses and a glass of French Veuve Devienne Sparkling wine 29.95

APÉRITIFS & APPETISERS

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| Kir Royal
125ml 4.50 | Aperol Spritz
250ml 6.25 | Gousse d'ail rôtie 3.95 (V) (GF)
Whole roasted garlic bulb,
artisan bread, olive oil and
balsamic vinegar | Tapenade 3.50 (GF)
Red pepper and anchovy
tapenade with artisan bread |
| Kir Imperial
125ml 6.95 | Olives marinées 2.95 (V) (GF)
Mixed marinated Provençal olives | | Mini chorizos 3.95 (GF)
Mini chorizos roasted in honey |

STARTERS

All served with complimentary freshly baked French bread and butter

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| Gambas Provençal (GF)
Grilled freshwater king prawns with our
Provençal sauce of red peppers, tomatoes
and garlic served with sourdough toast | Calamars (GF)
Our new lightly spiced crispy fried
squid with garlic aioli |
| Parfait au foie de volaille (GF)
Home-made chicken liver parfait with
sourdough toast and red onion confiture | Crottin de chèvre (V) (GF)
Baked goats' cheese with marinated
beetroot, chicory, watercress, toasted
walnuts and grain mustard dressing |

MAINS

Our dishes are served with today's selection of complimentary potatoes and seasonal vegetables

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| Poulet printanier (GF)
Pan-fried chicken breast with asparagus, fricassée of
wild mushrooms, peas, truffle oil and tarragon | Sides |
| Entrecôte (GF)
Pan-fried Scottish pasture-fed 21 day-aged 9oz
rib-eye steak with either roasted garlic and parsley
butter or brandy and green peppercorn sauce served
with dressed leaves and pommes frites only | Roasted field mushrooms 3.25 (V) (GF)
with garlic |
| Saumon Basque (GF)
Classic Basque dish of pan-fried fillet of
salmon with piperade of grilled mixed peppers,
black olives and a green herb dressing | French beans 3.25 (V) (GF)
with toasted almond flakes |
| Feuilleté aux légumes (V)
Spiced tart of roasted vegetables, feta,
chickpeas, apricots, harissa and toasted pine
nuts with mint yoghurt dressing | Creamed spinach 3.25 (V) (GF) |
| | House salad 3.25 (V) (GF) |
| | Dauphinoise potatoes 3.50 (V) (GF) |
| | Pommes frites 2.95 (V) (GF) |
| | Bibb lettuce salad 2.95 (V) (GF)
with grain mustard dressing |

DESSERTS

The perfect finish to your meal

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| Méli mélo de fraises et meringue (GF)
Strawberry ice cream with
fresh strawberries, crushed
meringue, marshmallows,
pistachios, strawberry coulis
and crème Chantilly | Délice au chocolat (V)
Chocolate brownie with warm
pouring chocolate sauce and
vanilla ice cream | Crème brûlée (V) (GF)
A French classic. Vanilla crème
brûlée freshly made by our
chefs everyday | Plateau de fromages (GF)
Our typical rustic French
cheeseboard of: Camembert,
Le Saint Flour Bleu (V)
and Sainte Maure.
Served with biscuits, celery
and red onion confiture |
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DESSERT WINE & DIGESTIFS

Finish your meal the "French way" with a glass of dessert wine or one of our Digestifs

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| Moëlleux Château Lauerie 100ml 4.50
Côtes de Montravel, Vignoble Dubard,
France 2016 11.5% | Cantate Calvados 25ml 3.75 |
| Quinta do Crašto Port 50ml 3.75 | Janneau VSOP Armagnac 25ml 3.95 |
| | Martell VS Cognac 25ml 3.75 |

Vive la Bastille



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.

July 2018