



2 courses and a 175ml glass of Beaujolais Nouveau wine 17.95

Beaujolais Nouveau Bottle 24.95 / Carafe 17.95

Available from 12pm

## STARTERS

All served with complimentary freshly baked French bread and butter

### Soupe du jour ⊛

Freshly made soup of the day

### Pâté au maquereau ⊛

Lightly smoked mackerel pâté with crème fraîche, lemon and paprika with toasted sourdough

### Fritôt de Brie v

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

### Calamars GF

Lightly spiced crispy fried squid with garlic aioli

### Toast et champignons ⊛

Toasted sourdough topped with fricassée of mushrooms with (or without v) smoked Alsace bacon

Vegan option also available

### Salade de saison v GF

Radicchio, Le Saint Flour Bleu cheese, poached pear, roasted walnuts, honey and grain mustard dressing

### Parfait au foie de volaille ⊛

Home-made chicken liver parfait with toasted sourdough and red onion confiture

## MAINS

Our main courses are served with today's selection of seasonal vegetables and potatoes (unless specified)

### Bœuf bourguignon GF

Our famous recipe classically served. Braised beef with shallots, red wine, mushrooms and bacon served with pomme purée and honey-roasted carrots

### Poulet chasseur GF

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

### Porc à l'ancienne

Honey-glazed pork medallions, braised puy lentils with root vegetables and crushed crackling

### Tagine de légumes v

Roasted root vegetables, chickpea and apricot tagine with couscous tabbouleh and mint yogurt dressing  
Vegan option also available

### Croquette de poisson GF

Fish cake, sautéed spinach, soft poached egg, Dijon and herb beurre blanc

### Gratin Méditerranéen v

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

### Steak-Frites GF

7oz pan-seared minute steak (bavette cut, served pink) served with a choice of roasted garlic and parsley butter or green peppercorn and brandy sauce and pommes frites only

### Pavé de steak GF

Pan-fried 8oz rump steak (best cooked slightly rare) with dressed leaves, pommes frites and a choice of roasted garlic and parsley butter or green peppercorn and brandy sauce  
2.00 supplement

### Burger maison

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

## Sides

Braised red cabbage 3.25 GF

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

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

### Gâteau au caramel v

Sticky toffee pudding served with vanilla ice cream

### Délice au chocolat v

Chocolate brownie with warm chocolate sauce and salted caramel ice cream

### Crème brûlée v GF

Our signature dessert – a French classic. Vanilla crème brûlée freshly made by our chefs every day

### Crêpe aux fruits des bois v

Traditional French crêpes with Autumn berry compôte and vanilla ice cream

### Crumble Anglais v

Apple, blackberry and cinnamon crumble with clotted cream ice cream

### Glaces et sorbets v ⊛

Award-winning West Country farm ice cream

Please ask your server for flavours  
Vegan option also available

### Plateau de fromages ⊛

Our typical rustic French cheese board served with biscuits, celery and red onion confiture:

#### Camembert

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

#### Le Saint Flour Bleu v

A rich and well-balanced creamy blue cheese

#### Le Saint Mont des Alpes v

A mature regional cheese with a nutty flavour

# BEAUJOLAIS DAY

Thursday 15th November



#### 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.

November 2018