

Fin de weekend

Two courses and a carafe of white, red or rosé Cuvée 94 for **£21.50** each

All inclusive menu with complimentary freshly baked French bread and butter.
Our main courses are served with today's selection of seasonal vegetables and potatoes.

APPETISERS

Olives marinées 2.95 V GF

Mixed marinated Provençal olives

Mini chorizos au miel 3.95 GF

Mini chorizos roasted in honey

Gousse d'ail rôtie 3.75 V *

Whole roasted garlic bulb with artisan bread, extra virgin olive oil and balsamic vinegar

Pain sans gluten 0.95 V GF

Lightly toasted gluten-free bread served with French butter

STARTERS

Soupe du jour GF

Freshly made soup of the day

Pâté au maquereau *

Smoked, sustainable mackerel pâté with crème fraîche, lemon and paprika

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

Crumbled goats' cheese with toasted walnuts, marinated beetroot, chicory, watercress and grain mustard dressing

Parfait au foie de volaille *

Chicken liver parfait with sourdough toast and red onion confiture

Fritôts de calamars GF

Lightly spiced crispy fried squid with roasted garlic mayonnaise

Brioche et champignons *

Toasted brioche with fricassée of mushrooms with (or without V) Alsace bacon

New **Ravioli aux truffes** V

Ricotta and truffle ravioli in a light cream sauce with garlic

MAINS

New **Poulet chasseur** GF

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

Médallions de porc

Slow-cooked marinated medallions of pork with a honey mustard glaze, Morteau sausage, caramelised apples and Dijon mustard beurre blanc

Steak-Frites GF

7oz flattened pan-seared bavette steak (served pink) served with roasted garlic and parsley butter and pommes frites only

Bœuf bourguignon GF

Slow-braised beef with shallots, red wine, mushrooms and bacon

Haddock au beurre blanc à la moutarde GF

Smoked haddock, pomme purée, soft poached egg and grain mustard beurre blanc

Burger maison

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

New **Gratin Méditerranéen** V

Ricotta and spinach "veggie-balls" baked in a rich tomato and béchamel sauce (contains nuts)

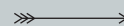
Pavé de Steak GF

Pan-fried Scottish pasture-fed 21 day-aged 7oz rump steak (best cooked slightly rare) with a choice of roasted garlic and parsley butter or green peppercorn and brandy sauce served with pommes frites only

Tartes Flambées

French-style pizza from Alsace, served with salad or pommes frites only. Please ask your server for available flavours.


Please turn over to see our
Sides, Desserts & Cheese






Fin de weekend

SIDES

House salad 3.25  

 Bibb lettuce salad with grain mustard dressing 2.95  

Roasted field mushrooms with garlic 3.25  

French beans with toasted almond flakes 3.25  

Creamed spinach 3.25  



Dauphinoise potatoes 3.50  


Pommes frites 2.95  


DESSERTS & CHEESE



 **Crêpes** 
Traditional French crêpes with a mixed berry compôte and vanilla ice cream

 **Crumble aux pommes et rhubarbe** 
Apple and rhubarb baked almond crumble served with vanilla ice cream

Crème brûlée  
A French classic. Vanilla crème brûlée freshly made by our chefs everyday.

Délice au chocolat 
Chocolate brownie with warm pouring chocolate sauce and salted caramel ice cream


Gâteau au caramel 
Sticky toffee pudding served with vanilla ice cream


Glaces et sorbets  
Choice of ice creams and sorbets


Plateau de fromages 
Our typical rustic French cheese board of: Brie de Nangis, Le Saint Flour and Le Saint Mont des Alpes. Served with biscuits, celery and red onion confiture.

Available
Sunday to Monday
evenings

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. Customers choosing three courses will be charged the relevant à la carte starter or dessert price for the extra course. There is a 10% discretionary service charge for all tables of eight or more. **Autumn & Winter 2017**