

1 course 9.95



2 courses 11.95



3 courses 13.95

## 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

**Salade de saison** V GF *New*  
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

**Pâté au maquereau** \* *New*  
Lightly smoked mackerel pâté with crème fraîche, lemon and paprika with toasted sourdough

**Soupe du jour** \*  
Freshly made soup of the day

**Calamars** GF  
Lightly spiced crispy fried squid with garlic aioli

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

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

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

## MAINS

Served with today's selection of complimentary potatoes and seasonal vegetables, salad or pommes frites (unless specified)

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

**Steak-Frites** GF  
7oz pan-seared minute steak (bavette cut, served pink) served with roasted garlic and parsley butter and pommes frites only 1.00 supplement

**Parmentier maison** GF *New*  
A rich French-style cottage pie with ground beef and smoked bacon topped with pomme purée

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

**Pavé de steak** GF  
Pan-fried Scottish pasture-fed 21 day-aged 8oz 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 4.50 supplement

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

**Tarte Sainte Maure** *New*  
Sainte Maure goats' cheese tart with pear and chicory salad

**Bœuf bourguignon** GF  
Braised beef with shallots, red wine, mushrooms and bacon with pomme purée and honey-roasted carrots

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

**Merlu maroc** GF *New*  
Sustainably caught hake from British coastal waters, spiced chickpea cassoulet and sauce verte

**Super salade** V GF  
Quinoa, broccoli, beetroot, cauliflower couscous, watercress, parsley and pomegranate topped with toasted seeds, spiced chickpeas and mint yogurt dressing with marinated halloumi V GF or grilled chicken GF Add both for 1.50

**Burger maison**  
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

## SIDES

**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** 3.25 GF *New*

**Dauphinoise potatoes** 3.50 V GF

**Pommes frites** 2.95 V GF

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

## DESSERTS & CHEESE

The perfect finish to your meal

**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 *New*  
Traditional French crêpes with Autumn berry compôte and vanilla ice cream

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

**Crumble Anglais** V *New*  
Apple, blackberry and cinnamon crumble with clotted cream ice cream

**Tarte aux clémentines** *New*  
Clementine tart with spiced vanilla syrup, crème Chantilly and flaked almonds

**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

## CHAMPAGNE & SPARKLING

Bin 50	<p><b>Veuve Devienne</b> 11.5% Vin Mousseux NV. A classic Alsace brut featuring the lightness, freshness, liveliness and elegance of Chenin Blanc</p> <p>125ml 4.50   750ml 23.50</p>	Bin 51	<p><b>Veuve Devienne Rosé</b> 12% Vin Mousseux Rosé Sec NV. Like its sister wine but blended with a little Pinot Noir</p> <p>125ml 4.75   750ml 24.50</p>	Bin 52	<p><b>Champagne Brut Baron de Marck</b> 12.5% NV. A pure, soft Champagne with stylish character. Its fruit is fresh and appealing, bursting with apples and lemons</p> <p>125ml 6.75   750ml 35.95</p>	Bin 53	<p><b>Taittinger</b> 12.5% NV Brut Réserve, Champagne. Crisp, citrusy aromas with subtle toasty notes. A truly elegant Champagne.</p> <p>125ml 8.95   750ml 52.95</p>
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## WHITE WINES

<i>Crisp, fresh &amp; mineral</i>		<i>Sappy &amp; refreshing</i>		<i>Fuller &amp; flavoursome</i>	
Bin 1	<p><b>Trebbiano Rometta IGT Rubicone</b> 2017 11% Trebbiano, Emilia Romagna, Italy. Fresh and delicate with notes of white fruits and flowers, with a good balance between scents and taste</p> <p>175ml 4.25   250ml 6.25   500ml 11.95   750ml 16.95</p>	Bin 5	<p><b>Green Fish Verdejo, Bodegas Gallegas</b> 2016 12% Atlantic. Defined aromas of stone fruits, almonds and citrus. Superb structure and freshness.</p> <p>175ml 4.95   250ml 7.25   500ml 13.95   750ml 19.95</p>	Bin 10	<p><b>Chardonnay</b> 2016 13% Escale, IGP Pays d'Oc. Balanced, ripe melons and hints of honey, un-oaked but with a soft buttery finish</p> <p>175ml 5.50   250ml 7.50   500ml 14.75   750ml 20.95</p>
Bin 2	<p><b>Cuvée 94</b> 🍷 2017 11.5% Colombard. Our iconic house range 'Cuvée 94', is chosen from the Languedoc and we help blend this especially for us and for you. Our white has hints of green apples and a long fresh finish.</p> <p>175ml 4.50   250ml 6.50   500ml 12.75   750ml 17.95</p>	Bin 6	<p><b>Picpoul/Sauvignon Blanc</b> 2015 12.5% Domaine de Belle Mare, IGP Pays de l'Hérault. Fresh grapefruit, lemon and floral scents</p> <p>175ml 5.75   250ml 7.95   500ml 15.50   750ml 21.95</p>	Bin 11	<p><b>Pinot Grigio delle Venezie IGT</b> 2016 12% Sartori, Italy. An aromatic wine with aromas of wildflowers and tropical fruits</p> <p>175ml 5.50   250ml 7.50   500ml 14.75   750ml 20.95</p>
Bin 3	<p><b>Sauvignon Blanc</b> 2016 11.5% Longue Roche, IGP Côtes de Gascogne. Vibrant and zesty</p> <p>175ml 5.50   250ml 7.50   500ml 14.75   750ml 20.95</p>	Bin 7	<p><b>Muscadet de Sèvre et Maine Sur Lie AOC</b> 2016 12.5% Château de Poyet. Slight yeasty aromas, sappy with a refreshing salinity</p> <p>175ml 5.95   250ml 8.50   500ml 16.50   750ml 22.95</p>	Bin 12	<p><b>Viognier</b> 2016 12.5% Leduc, IGP Pays d'Oc, Languedoc Roussillon. Peach, apricot and almond aromas and a refreshing round finish</p> <p>175ml 5.95   250ml 8.50   500ml 16.50   750ml 22.95</p>
Bin 4	<p><b>Chablis AOC</b> 2016 12.5% Domaine Louis Michel, Burgundy. Classic, cool climate Chardonnay from one of the finest estates in Chablis. We were truly honoured to taste this wine with the man himself!</p> <p>175ml 8.50   250ml 12.50   500ml 23.50   750ml 34.00</p>	Bin 8	<p><b>Sauvignon Blanc, Frost Pocket</b> 2017 12.5% South Island, New Zealand. Deliciously crisp and fresh, packed full of vibrant and long lasting lime, gooseberry and tropical fruit flavours.</p> <p>175ml 6.75   250ml 9.25   500ml 17.95   750ml 26.00</p>	Bin 14	<p><b>Riesling</b> 2015 13% Trimbach, Alsace AOC. A real elegant classic with white peach and a long finish</p> <p>175ml 7.95   250ml 11.50   500ml 22.75   750ml 31.95</p>
		Bin 9	<p><b>Sancerre AOC</b> 2016 13% Domaine Franck Millet, Loire Valley. Aromatic herb and pleasing minerality</p> <p>175ml 8.25   250ml 11.95   500ml 22.95   750ml 33.50</p>		

## RED WINES

<i>Fruity &amp; soft-centered</i>		<i>Deep &amp; hearty</i>		<i>Full, velvety &amp; round</i>	
Bin 21	<p><b>Sangiovese Rometta IGT Rubicone</b> 2017 12% Sangiovese, Emilia Romagna, Italy. Floral with fruity notes of berry, blackcurrant and hints of spice with a velvety dry finish</p> <p>175ml 4.25   250ml 6.25   500ml 11.95   750ml 16.95</p>	Bin 25	<p><b>Red Boar Bobal, Bodegas Gallegas</b> 2017 12% Atlantic, Spain. Aromas of currants and a touch of spice. Silky with soft tannins</p> <p>175ml 4.95   250ml 7.25   500ml 13.95   750ml 19.95</p>	Bin 30	<p><b>Merlot, Los Tortilitos</b> 2017 12.5%, Central Valley, Chile. Fresh, raspberry and strawberry nose, with a light and juicy palate bursting with forest fruit</p> <p>175ml 4.95   250ml 7.25   500ml 13.95   750ml 19.95</p>
Bin 22	<p><b>Cuvée 94</b> 🍷 2017 12% Carignan/Grenache. Our iconic house range 'Cuvée 94', is chosen from the Languedoc and we help blend this especially for us and for you. Our rich red has ripe fruit character and a hint of peppery spice</p> <p>175ml 4.50   250ml 6.50   500ml 12.75   750ml 17.95</p>	Bin 26	<p><b>Corbières, Syrah/Carignan</b> 2015 13.5% Château du Vieux Parc l'Héritage, Corbières AOC. Mid-purple in colour, fruity and subtle notes of garrigue herbs</p> <p>175ml 5.75   250ml 7.95   500ml 16.25   750ml 22.50</p>	Bin 31	<p><b>Shiraz, Cable Crossing</b> 2017 14% South Eastern Australia. A touch of spice, dark berry juice and a really clean and lovely finish</p> <p>175ml 5.95   250ml 8.50   500ml 16.50   750ml 22.95</p>
Bin 23	<p><b>Cabernet Sauvignon/Merlot</b> 2016 14% Les Granges de Felines, IGP Pays d'Oc. Ripe, smooth and juicy</p> <p>175ml 5.50   250ml 7.50   500ml 14.75   750ml 20.95</p>	Bin 28	<p><b>Malbec, Don David El Esteco</b> 2016 14% Salta, Argentina. A medium-full bodied wine with notes of red fruits and hints of chocolate. Well balanced with soft tannins</p> <p>175ml 6.50   250ml 8.95   500ml 17.50   750ml 25.00</p>	Bin 32	<p><b>Pinot Noir Reserva, Viña Leyda</b> 2017 13% Leyda Valley, Chile. We enjoyed our trip to Vina Leyda and found this wine delicious – very different from French Pinot Noir</p> <p>175ml 6.75   250ml 9.25   500ml 17.95   750ml 25.95</p>
Bin 24	<p><b>Côtes du Ventoux</b> 2016 12.5% Les Boudalles, Domaine Brusset, Rhône, Ventoux AOC. A well balanced, fruity wine with smooth tannins</p> <p>175ml 5.95   250ml 8.50   500ml 16.50   750ml 22.95</p>	Bin 29	<p><b>Châteauneuf-du-Pape AOC</b> 2014 15% Réserve de Oliviers, Maison Favier, Rhône. A 'big' wine – rich, smooth and spicy with herbal notes</p> <p>750ml 40.00</p>	Bin 33	<p><b>Bordeaux, Château des Gravières</b> 2015 13% Bordeaux. Very versatile wine with good structure and substance, lifted by gorgeous red fruit, spice and cedar</p> <p>750ml 33.95</p>

## ROSÉ WINES

Bin 41	<p><b>Cuvée 94</b> 🍷 2017 12% Cinsault, IGP Pays d'Oc. Our iconic house range 'Cuvée 94', is chosen from the Languedoc and we help blend this especially for us and for you. Our pink is a light, dry un-oaked rosé</p> <p>175ml 4.95   250ml 6.95   500ml 13.50   750ml 18.95</p>	Bin 42	<p><b>White Zinfandel</b> 2016 10.5% West Coast Swing, California, USA. Juicy strawberry and red currant fruit flavours with fresh, balanced acidity</p> <p>175ml 4.95   250ml 7.25   500ml 13.95   750ml 19.95</p>	Bin 44	<p><b>Côtes de Provence AOC</b> 2016 12.5% La Vidaubanaise. A premium rosé with structure and elegance, subtle herbs and spice amid ripe red fruit</p> <p>175ml 6.50   250ml 8.95   500ml 17.50   750ml 24.95</p>
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Please see our wine list for full selection. Please note that vintages may change without prior notice. Wines sold by the glass are also available in a 125ml measure.

🍷 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 before ordering. 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.