

1 course 9.95



2 courses 11.95



3 courses 13.95

## APPETISERS

The perfect start to your meal

**Tapenade 3.50** <sup>⊗</sup>  
Red pepper and anchovy tapenade with artisan bread

**Mini chorizos 3.95** <sup>Ⓞ</sup>  
Mini chorizos roasted in honey

**Gousse d'ail rôtie 3.95** <sup>🌱⊗</sup>  
Whole roasted garlic bulb, artisan bread, olive oil and balsamic vinegar

**Olives marinées 2.95** <sup>🌱Ⓞ</sup>  
Mixed marinated Provençal olives

**Pain sans gluten 0.95** <sup>🌱Ⓞ</sup>  
Lightly toasted gluten-free bread served with French butter

## STARTERS

All served with complimentary freshly baked French bread and butter

**Pâté au maquereau** <sup>⊗</sup>  
Smoked, sustainable mackerel pâté with crème fraîche, lemon and paprika

**Salade de betterave et chèvre** <sup>🌱Ⓞ</sup>  
Crumbled goats' cheese with marinated beetroot, chicory, watercress, walnuts and grain mustard dressing

**Soupe du jour** <sup>⊗</sup>  
Freshly made soup of the day

**Asperges** <sup>🌱Ⓞ</sup> *New*  
Seasonal steamed asparagus with hollandaise sauce

**Parfait au foie de volaille** <sup>⊗</sup>  
Home-made chicken liver parfait with sourdough toast and red onion confiture

**Calamars** <sup>Ⓞ</sup> *New*  
Our new lightly spiced crispy fried squid with garlic aioli

**Brioche et champignons** <sup>⊗</sup>  
Toasted brioche with fricassée of mushrooms with (or without <sup>🌱</sup>) Alsace bacon

## MAINS

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

**Poulet au citron** <sup>Ⓞ</sup> *New*  
Pan-fried chicken breast with lemon, broad beans and smoked bacon in a light white wine and cream sauce

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

**Filet de saumon** <sup>Ⓞ</sup> *New*  
Roasted fillet of salmon with sautéed green beans, sun-blushed tomatoes and green herb and parsley butter

**Gratin Méditerranéen** <sup>🌱</sup>  
Ricotta, spinach and mushroom veggie-balls baked in a rich tomato and béchamel sauce (contains nuts)

**Pavé de steak** <sup>Ⓞ</sup>  
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 **3.95 supplement**

**Boeuf bourguignon maison** <sup>Ⓞ</sup>  
Our classic recipe of braised beef with shallots, red wine, mushrooms and bacon

**Porc sauce béarnaise** <sup>Ⓞ</sup>  
Slow-cooked pork with béarnaise sauce and crispy bacon

**Salade de poulet** <sup>Ⓞ</sup> *New*  
Grilled chicken and avocado salad with lettuce, tomatoes, cucumber, radish and grain mustard dressing

**Burger maison**  
100% prime British beef burger, cheese, gherkins, relish, plum tomatoes and lettuce, served with pommes frites only **1.50 supplement**

**Croquettes de poisson** <sup>Ⓞ</sup> *New*  
Fish cake, sautéed spinach, soft poached egg and Dijon beurre blanc

**Tarte au chèvre** <sup>🌱</sup>  
Warm tartlet of goats' cheese, spinach, butternut squash and caramelised onion with chive beurre blanc

**Tartes Flambées\***  
Stone baked Alsace flatbread served with salad or pommes frites only. **Please ask your server for available flavours.**  
\*Not available in Ilkley

### Sides

**Roasted field mushrooms 3.25** <sup>🌱Ⓞ</sup>  
with garlic

**French beans 3.25** <sup>🌱Ⓞ</sup>  
with toasted almond flakes

**Creamed spinach 3.25** <sup>🌱Ⓞ</sup>

**House salad 3.25** <sup>🌱Ⓞ</sup>

**Dauphinoise potatoes 3.50** <sup>🌱Ⓞ</sup>

**Pommes frites 2.95** <sup>🌱Ⓞ</sup>

**Bibb lettuce salad 2.95** <sup>🌱Ⓞ</sup>  
with grain mustard dressing

## DESSERTS & CHEESE

The perfect finish to your meal

**Mousse au chocolat** <sup>🌱Ⓞ</sup> *New*  
Rich Valrhona chocolate and hazelnut praline mousse

**Crème brûlée** <sup>🌱Ⓞ</sup>  
A French classic. Vanilla crème brûlée freshly made by our chefs everyday.

**Gâteau au miel** <sup>🌱</sup>  
Warm Burgundian sticky honey cake with vanilla ice cream

**Crêpes** <sup>🌱</sup>  
Traditional French crêpes with apple and rhubarb compôte and vanilla ice cream

**Posset aux fruits de la passion** <sup>🌱⊗</sup> *New*  
Passion fruit posset topped with almond crumble

**Glaces et sorbets** <sup>🌱⊗</sup>  
Choice of ice creams and sorbets

**Plateau de fromages** <sup>⊗</sup>  
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** <sup>🌱</sup>  
A rich and well-balanced creamy blue cheese

**Le Saint Mont des Alpes** <sup>🌱</sup>  
A mature regional cheese with a nutty flavour

### Dietary information

<sup>🌱</sup> These dishes are suitable for vegetarians. <sup>Ⓞ</sup> These dishes are suitable for a gluten-free diet. Please advise your server. <sup>⊗</sup> 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.