

1 course 9.95



2 courses 11.95



3 courses 13.95

APPETISERS

The perfect start to your meal

Tapenade 3.50 [Ⓢ]
Red pepper and anchovy tapenade with artisan bread

Mini chorizos 3.95 [Ⓢ]
Mini chorizos roasted in honey

Gousse d'ail rôtie 3.95 [Ⓢ] [Ⓥ] [Ⓢ]
Whole roasted garlic bulb, artisan bread, olive oil and balsamic vinegar

Olives marinées 2.95 [Ⓢ] [Ⓥ] [Ⓢ]
Mixed marinated Provençal olives

Pain sans gluten 0.95 [Ⓢ] [Ⓥ] [Ⓢ]
Lightly toasted gluten-free bread served with French butter

STARTERS

All served with complimentary freshly baked French bread and butter

Cassolette de moules [Ⓢ] [Ⓥ] *New*
Baked ramekin of mussels, spinach and smoked bacon with a light garlic cream sauce and sourdough toast

Fritôt de Brie [Ⓢ] [Ⓥ] *New*
Deep-fried Brie in a crisp rosemary crumb, with dressed leaves and a lightly spiced pear chutney

Soupe du jour [Ⓢ]
Freshly made soup of the day

Asperges [Ⓢ] [Ⓥ] [Ⓢ] *New*
Seasonal steamed asparagus with Parmesan, poached egg and lemon dressing

Pâté de campagne [Ⓢ]
Home-made coarse pâté using four cuts of pork and pistachio nuts, served with cornichons and sourdough toast

Calamars [Ⓢ] [Ⓥ] *New*
Our new lightly spiced crispy fried squid with garlic aioli

Brioche et champignons [Ⓢ]
Toasted brioche with fricassée of mushrooms with (or without [Ⓥ]) Alsace bacon

MAINS

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

Poulet printanier [Ⓢ] [Ⓥ] *New*
Pan-fried chicken breast with asparagus, fricassée of wild mushrooms, peas, truffle oil and tarragon

Steak-Frites [Ⓢ]
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 haddock [Ⓢ] [Ⓥ] *New*
Baked fillet of haddock with sautéed French beans, mange tout and peas, tossed in a light mint and lime butter

Poivron farçi [Ⓢ] [Ⓥ] *New*
Roasted red peppers filled with spinach and ricotta, garlic mushrooms and toasted hazelnuts served with dressed watercress and pommes frites only

Pavé de steak [Ⓢ]
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

Bœuf bourguignon maison [Ⓢ]
Our classic recipe of braised beef with shallots, red wine, mushrooms and bacon

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

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

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

Croquettes Asiatique *New*
Lightly spiced fish cake of haddock, chilli, lemongrass, ginger, coriander and lime with a crunchy Asian salad

Tarte Marocaine [Ⓢ] [Ⓥ]
Moroccan spiced tart of roasted vegetables, feta, chickpeas, apricots, harissa and toasted pine nuts with mint yoghurt dressing

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 [Ⓢ] [Ⓥ] [Ⓢ]
with garlic

French beans 3.25 [Ⓢ] [Ⓥ] [Ⓢ]
with toasted almond flakes

Creamed spinach 3.25 [Ⓢ] [Ⓥ] [Ⓢ]

House salad 3.25 [Ⓢ] [Ⓥ] [Ⓢ]

Dauphinoise potatoes 3.50 [Ⓢ] [Ⓥ] [Ⓢ]

Pommes frites 2.95 [Ⓢ] [Ⓥ] [Ⓢ]

Bibb lettuce salad 2.95 [Ⓢ] [Ⓥ] [Ⓢ]
with grain mustard dressing

DESSERTS & CHEESE

The perfect finish to your meal

Méli mélo de fraises et meringue [Ⓢ] [Ⓥ] [Ⓢ]
Strawberry ice cream with fresh strawberries, crushed meringue, marshmallows, pistachios, strawberry coulis and crème Chantilly

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

Crêpes [Ⓢ] [Ⓥ] *New*
Traditional French crêpes with blueberry compôte and vanilla ice cream

Bavarois et compôte de fruits rouges [Ⓢ] [Ⓥ] [Ⓢ]
Vanilla panna cotta with a summer berry compôte

Glaces et sorbets [Ⓢ] [Ⓥ] [Ⓢ]
Choice of ice creams and sorbets

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 [Ⓢ] [Ⓥ]
A rich and well-balanced creamy blue cheese

Le Saint Mont des Alpes [Ⓢ] [Ⓥ]
A mature regional cheese with a nutty flavour

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.