

1 course 9.95



2 courses 11.95



3 courses 13.95

STARTERS

All served with complimentary freshly baked French bread and butter

Parfait au foie de volaille *

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

Salade de bœuf *New*

Vietnamese crispy beef salad with soy, chilli, ginger, coriander and sesame seeds

Soupe du jour *

Freshly made soup of the day

Confit de saumon ^{GF} *New*

Confit of poached salmon, smoked salmon and crème fraîche with tomatoes, pickled red onions, capers and watercress

Tartine de poivron et chèvre *

Whipped goats' cheese with marinated peppers on toasted artisan bread

Calamars ^{GF}

Our lightly spiced crispy fried squid with garlic aioli

Brioche et champignons *

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

MAINS

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

Poulet printanier ^{GF}

Pan-fried chicken breast with asparagus, fricassée of wild mushrooms, peas, truffle oil and tarragon

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

Croque madame *New*

Grilled cheese and smoked ham sandwich with béchamel sauce and Dijon mustard, topped with a fried egg and served with dressed salad leaves

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 3.95 supplement

Bœuf bourguignon maison ^{GF}

Our classic recipe of braised beef with shallots, red wine, mushrooms and bacon

Croquette de poisson ^{GF}

Fish cake, sautéed spinach, soft poached egg and hollandaise sauce

Morue rôtie ^{GF} *New*

Roasted cod with a slow cooked chorizo, parsley and tomato sauce

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

Risotto Provençal ^V ^{GF} *New*

Risotto with petit pois, courgette, wilted spinach, Provençal sauce, crispy garlic, and truffle oil

Burger maison

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

Tarte aux légumes ^V

Warm tartlet of butternut squash, spinach, Le Saint Mont des Alpes cheese and caramelised onion with a chive beurre blanc

DESSERTS

The perfect finish to your meal

Crème brûlée ^V ^{GF}

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

Chocolat chaud ^{GF} *New*

Vanilla ice cream, topped with Chantilly cream and marshmallows with hot chocolate sauce for pouring

Bavarois aux fraise ^{GF} *New*

Vanilla panna cotta with marinated strawberries

Crêpes au citron ^V *New*

Traditional French crêpes with lemon, sugar and vanilla ice cream

Délice au chocolat ^V

Chocolate brownie with warm pouring chocolate sauce and vanilla ice cream

Glaces et sorbets ^V *

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 ^V

A rich and well-balanced cream blue cheese

Le Saint Mont des Alpes ^V

A mature regional cheese with a nutty flavour

Dietary information

^V These dishes are suitable for vegetarians. ^{GF} 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.