

Available before 4pm

## APPETISERS

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

**Houmous 2.95** <sup>V Ve \*</sup>  
With sourdough croûtes

**Olives 2.95** <sup>V Ve GF</sup>  
Mixed marinated olives

**Roasted garlic bulb 3.95** <sup>V Ve \*</sup>  
Oven roasted with sourdough, olive oil and balsamic vinegar

## STARTERS

All served with complimentary freshly baked French bread and butter

**Soup \***  
Freshly made soup of the day

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

**Calamari** <sup>GF</sup>  
Lightly spiced crispy fried squid with garlic aioli

**Chicken liver parfait \***  
With grilled artisan bread and red onion confiture

**Winter risotto** <sup>V GF</sup> *New*  
Kale, crumbled goats' cheese, roasted butternut squash, celeriac, crispy sage and truffle oil  
**Vegan option also available** <sup>Ve</sup>

**Crispy Brie** <sup>V</sup>  
Deep-fried Brie in a crisp rosemary crumb, with dressed leaves and plum chutney

## MAINS

**Poulet chasseur** <sup>GF</sup>  
Pan-fried chicken breast in a classic chasseur sauce of mushrooms, thyme, concassé tomato and red wine with pomme purée and seasonal vegetables

**Honey-glazed pork medallions**  
With Morteau sausage, caramelised apples, Dijon beurre blanc, seasonal vegetables and potatoes

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

**Fishcake** <sup>GF</sup>  
On sautéed spinach with soft poached egg, Dijon and herb beurre blanc and seasonal vegetables

**Winter risotto** <sup>V GF</sup> *New*  
Kale, crumbled goats' cheese, roasted butternut squash, celeriac, crispy sage and truffle oil  
**Vegan option also available** <sup>Ve</sup>

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

**Moroccan roasted vegetable salad** <sup>V Ve \*</sup> *New*  
Harissa roasted butternut squash, celeriac and beetroot with super grains, pomegranate seeds, tarragon, mixed leaves and an orange dressing.  
**With grilled chicken or goats' cheese or add both for 1.50**

**House Burger**  
100% prime British beef burger, Le Saint Mont Cheese, gherkins, relish, plum tomatoes and lettuce served with pommes frites

**Tagine de legumes** <sup>V \*</sup>  
Roasted root vegetables, chickpea and apricot tagine with couscous tabbouleh and mint yogurt dressing  
**Vegan option also available** <sup>Ve</sup>

## SIDES

**House salad 3.25** <sup>V Ve GF</sup>

**Super grain slaw 3.25** <sup>V Ve</sup> *New*

**Pommes frites 2.95** <sup>V Ve GF</sup>

**Dauphinoise potatoes 3.50** <sup>V GF</sup>

**Roasted garlic field mushrooms 3.25** <sup>V GF</sup>

**Creamed spinach 3.25** <sup>V GF</sup>

**French beans 3.50** <sup>V GF N</sup>  
With toasted almond flakes

**Sautéed buttered kale 3.25** <sup>V GF</sup> *New*  
With garlic

## DESSERTS

The perfect finish to your meal

**Crème brûlée** <sup>V GF</sup>  
Our signature dessert – a French classic. Vanilla crème brûlée freshly made by our chefs every day

**Mocha panna cotta** <sup>N</sup> *New*  
With almond and pistachio crumble

**Chocolate brownie** <sup>V N</sup>  
With warm chocolate sauce and salted caramel ice cream

**Bistrot creperie** <sup>V</sup> *New*  
Traditional French crêpes your way. Choose vanilla ice cream or crème Chantilly. Then choose your filling:

- Chocolate • Lemon •
- Mixed berry compôte •

**Ice cream & sorbet** <sup>V \*</sup>  
Award-winning West Country farm organic ice cream and sorbets. Choose from: Chocolate chip, Vanilla clotted cream, Strawberry, Salted Caramel, Raspberry sorbet, Mango sorbet  
**Vegan option also available** <sup>Ve</sup>

## APÉRITIFS & COCKTAILS

### Aperol Spritz 6.25

Aperol and Veuve Devienne sparkling wine topped with soda

### St. Germain Spritz 6.25

St. Germain elderflower liqueur and Veuve Devienne sparkling wine topped with soda

### Bucks Fizz 4.95

Veuve Devienne sparkling wine and orange juice

### Cucumber Spritz 6.25

White wine, St. Germain elderflower liqueur, Fever-Tree Indian tonic and cucumber

### Grand Mimosa 6.50

Veuve Devienne sparkling wine, Cointreau and orange juice

### Bloody Mary 6.50

Russian Standard vodka, tomato juice, Worcestershire sauce and Tabasco sauce

### Kir Royal 4.95

Veuve Devienne (125ml) sparkling wine and crème de cassis

## GINS

Working in partnership with Fever-Tree, our G&T's include a single measure of gin paired with the perfect Fever-Tree mixer. Feel free to swap your tonic or mixer to another if you wish.

### CLASSIC DRY

#### Sipsmith London Dry 41.6% 6.25

Bold, complex and aromatic traditional London Dry Gin with dry juniper and a hint of zesty, citrus freshness. Paired with Fever-Tree Indian Tonic Water.

### CITRUS

#### Bombay Sapphire 40% 5.75

Citrus and juniper flavours combined with an elegant light spicy finish. Paired with Fever-Tree Mediterranean Tonic Water.

### FLORAL

#### Hendrick's 41.4% 6.25

Uniquely distilled with the infusion of rose and cucumber. Paired with Fever-Tree Elderflower Tonic Water.

#### The Botanist 46% 6.50

A distinctive, floral gin with 22 botanicals local to the Island of Islay. Paired with Fever-Tree Indian Tonic Water.

### FRUITY

#### Warner Edwards Rhubarb 40% 6.50

Sweet and tangy with British rhubarb. Paired with Fever-Tree Ginger Ale or tonic water.

#### Brockmans 40% 6.25

Subtle notes of berry give an intensely smooth taste. Paired with Fever-Tree Refreshingly Light Tonic Water.

#### Pinkster 37.5% 6.25

With hints of real raspberries and an exceptionally smooth finish. Paired with Fever-Tree Mediterranean Tonic Water.

Double up your G&T for an additional £2.50

## BEERS & CIDERS

### DRAUGHT

Vedett Extra Blond 5.0% (Pint) 4.95

Vedett Extra Blond 5.0% (Schooner) 3.25

### BOTTLES

Regional Bottled Ale (500ml) 4.10

Lefte Blonde 6.6% (330ml) 3.95

Kronenbourg 1664 5.0% (275ml) 3.50

Meteor Bière d'Alsace 4.6% (330ml) 3.75

Meteor Classic '27 5.0% (330ml) 4.50

Bolée d'Armorique Cidre Breton 5.0% (330ml) 3.50

Beck's Blue Alcohol-Free (275ml) 2.95

## SPIRITS

Russian Standard Vodka (25ml) 2.75 | (50ml) 4.95

Grey Goose Vodka (25ml) 4.25

Bacardi Superior (25ml) 2.75 | (50ml) 4.95

Lamb's Navy Rum (25ml) 2.75 | (50ml) 4.95

Havana Club 3 Year Rum (25ml) 2.95 | (50ml) 5.00

Jose Cuervo Gold Tequila (25ml) 2.95 | (50ml) 5.00

Jack Daniel's (25ml) 2.95 | (50ml) 5.00

Bell's Whisky (25ml) 2.75 | (50ml) 4.95

Jameson Irish (25ml) 3.50

Glenmorangie 10 Year Malt (25ml) 3.50

Sipsmith London Dry Gin (25ml) 3.95

Bombay Sapphire Gin (25ml) 3.50

Hendrick's Gin (25ml) 3.95

The Botanist Gin (25ml) 4.25

Warner Edwards Rhubarb (25ml) 4.25

Brockmans Gin (25ml) 3.95

Pinkster Gin (25ml) 3.95

## SOFT DRINKS

Fresh Orange Juice (250ml) 2.95

Orangina (250ml) 2.60

Belvoir Elderflower Pressé (250ml) 2.95

Belvoir Raspberry Lemonade (250ml) 2.95

Pago Fruit Drinks (200ml) 2.75  
Please ask your server for available flavours

Coca-Cola, Diet Coke and Coca-Cola Zero Sugar (330ml) 2.95

Pepsi & Diet Pepsi (250ml) 2.60

Lemonade (250ml) 2.60

### Fever-Tree Tonics and Mixers

Indian Tonic Water  
Refreshingly Light Tonic Water  
Mediterranean Tonic Water  
Elderflower Tonic Water  
Ginger Ale  
Spiced Orange Ginger Ale (200ml) 2.30

Schweppes Mixers (125ml) 1.35

Fentimans Ginger Beer (275ml) 2.75

Britvic Cordial 0.40  
Lime, orange or blackcurrant

Evian Still Mineral Water (330ml/750ml) 1.95 | 2.95

Perrier Sparkling Water (330ml/750ml) 1.95 | 2.95

## HOT DRINKS

Espresso/Double Espresso 1.95 | 2.25

Macchiato 1.95 | 2.25

Café 2.30

Americano 2.25

Cappuccino/Latte 2.75

Mocha/Hot Chocolate 2.75

Flat white 2.65

Floater Coffee 2.75

Liqueur Coffee 4.95

Traditional/Herbal Tea 2.00  
Choose from Earl Grey, Green, Peppermint and Camomile or fruit tea