

Menu du bar

BAR FOOD

Olives marinées 2.95 (V) (GF)
Mixed marinated Provençal olives

Mini chorizos au miel 3.75 (GF)
Mini chorizos roasted in honey

Tapenade 3.50 (*)
Red pepper and anchovy tapenade
with artisan bread

Pommes frites 2.95 (V) (GF)

Tartes Flambées 7.50
French-style pizza
from Alsace. Choose from:

Traditionnelle
Caramelised onions and
smoked bacon lardons

Forestière
Forest mushrooms,
Emmental and Parmesan

Quatre fromages
Emmental, red cheddar,
mozzarella and blue cheese

Courgette et chèvre
Courgettes, goats' cheese
and tomatoes

Goujons de poisson 5.95
Lightly battered fish goujons
served with tartare sauce

Goujons de poulet 5.95
Lightly battered chicken served
with garlic mayonnaise

Fritôts de calamars 6.25 (GF)
Lightly spiced crispy fried squid
with roasted garlic mayonnaise

Steak-Frites 9.95 (GF)
7oz flattened pan-seared bavette
steak (served pink) with dressed
leaves, pommes frites and roasted
garlic butter

Burger maison
100% prime British beef burger with
pommes frites, served with either:

**Le Saint Mont des Alpes cheese, gherkins,
relish, plum tomatoes and gem lettuce**
11.95

**Roquefort, red onion confiture and
grain mustard mayonnaise 12.95**

Camembert 9.95 (*)
Whole baked Normandy
Camembert with sourdough toast
and red onion confiture
Ideal for two people to share

Nouvelle super salade
10.95 (V) (GF) **New**
Quinoa, broccoli, beetroot,
cauliflower cous cous, watercress,
parsley and pomegranate topped with
smoked seeds, spiced chickpeas and
served with mint yogurt dressing.

Choose from:
Marinated halloumi (V)
Grilled chicken (GF)

Tarte au chèvre 10.95 (V)
Warm tartlet of goats' cheese, spinach,
butternut squash and caramelised onion
with chive beurre blanc

Assiette Méditerranéenne
10.95 (*)

Honey-glazed chorizos, olives,
Brie de Nangis, red pepper and
anchovy tapenade, sun-blushed
tomatoes in olive oil, coarse pork
pâté, houmous, French bread and
Lescure butter

For two people to share

Platter of French cheese (*)

Any three 5.95 or all five 8.50
Our selection of rustic French
cheeses for you to choose from,
served with biscuits, celery
and red onion confiture.

Brie de Nangis
Creamy and smooth with a slightly
chalky centre that becomes
runny with age

Fourme d'Ambert
A rich and creamy blue cheese from
the Auvergne region of France

Le Saint Mont des Alpes (V)
A semi-hard cow's milk regional
cheese with a nutty flavour and
smooth taste

Pont L'Evêque Gillot
A soft but rich cheese with
a creamy and full-bodied flavour

Sainte Maure
A goats' cheese that's slightly acidic
but also buttery and smooth

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 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.
Spring & Summer 2017