

## Menu fête



Two courses £17.95  
Three courses £20.95

## APPETISERS

**Olives marinées** 2.95 V GF  
Mixed marinated Provençal olives

**Mini chorizos** 3.95 GF  
Mini chorizos roasted in honey

**Gousse d'ail rôtie** 3.95 V \*  
Whole roasted garlic bulb with  
artisan bread, olive oil and  
balsamic vinegar

**Tapenade** 3.50 \*  
Red pepper and anchovy tapenade  
with artisan bread

**Pain sans gluten** 0.95 V GF  
Lightly toasted gluten-free bread  
served with French butter

## STARTERS

Served with complimentary freshly  
baked French bread and French butter

**Soupe du jour** \*  
Freshly made soup of the day

**Cassiolette de moules** \* *New*  
Baked ramekin of mussels, spinach  
and smoked bacon with a light garlic  
cream sauce and sourdough toast

**Parfait au foie de volaille** \*  
Home-made chicken liver parfait with  
sourdough toast and red onion confiture

**Calamars** GF *New*  
Our new lightly spiced crispy  
fried squid with garlic aioli

**Brioche et champignons** \*  
Toasted brioche with fricassée of mushrooms  
with (or without V) Alsace bacon

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

## MAINS

Served with today's selection  
of potatoes and seasonal vegetables

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

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

**Bœuf bourguignon maison** GF  
Our classic recipe of braised beef with  
shallots, red wine, mushrooms and bacon

**Loup de mer** GF *New*  
Filletted sea bass with lemon,  
rosemary and garlic

## Super salade V GF

Quinoa, broccoli, beetroot,  
cauliflower couscous, watercress, parsley  
and pomegranate topped with toasted  
seeds, spiced chickpeas and served  
with mint yogurt dressing. Choose from:  
**Marinated halloumi** V GF or **grilled chicken** GF

**Poivron farçi** V *New*  
Roasted red peppers filled with ricotta,  
spinach, garlic mushrooms and toasted  
hazelnuts served with dressed watercress

## STEAK & GRILL

Steaks are from prime pasture-fed  
Scottish beef, matured for at least  
21 days. They're served with dressed  
leaves, pommes frites and a choice of  
roasted garlic and parsley butter or green  
peppercorn and brandy sauce.

**Steak-Frites** GF  
7oz flattened pan-seared bavette steak  
(served pink)

**Burger maison**  
100% prime British beef burger  
served with cheese, gherkins, relish,  
plum tomatoes, gem lettuce

## SIDES

**Roasted field  
mushrooms** 3.25 V GF  
with garlic

**French beans** 3.25 V GF  
with toasted almond flakes

**Creamed spinach** 3.25 V GF

**House salad** 3.25 V GF

**Dauphinoise potatoes** 3.50 V GF

**Pommes frites** 2.95 V GF

**Bibb lettuce salad** 2.95 V GF  
with grain mustard dressing

## DESSERTS & CHEESE

**Méli mélo de  
fraises et meringue** GF  
Strawberry ice cream with fresh strawberries,  
crushed meringue, marshmallows, pistachios,  
strawberry coulis and crème Chantilly

**Crème brûlée** V GF  
A French classic. Vanilla crème brûlée  
freshly made by our chefs everyday.

**Délice au chocolat** V  
Chocolate brownie with warm pouring  
chocolate sauce and vanilla ice cream

**Frangipane** V  
Warm baked pear and raspberry  
frangipane with vanilla crème fraîche  
and toasted pistachios

**Glaces et sorbets** V \*  
Choice of ice creams and sorbets

**Plateau de fromages** \*  
Our typical rustic French cheese board of:  
Camembert, Le Saint Flour Bleu V and  
Le Saint Mont des Alpes V. Served with  
biscuits, celery and red onion confiture.

### 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 2018

