

Add a 500ml carafe of wine for 6.95

Choose from white, rosé or red Cuvée 94 wine on Sunday and Monday evenings only.

Menu served all evening Sunday to Thursday.
Order before 6.45pm Friday and Saturday.

APPETISERS

Olives marinées

2.95  

Mixed marinated Provençal olives

Gousse d'ail rôtie 3.95

Whole roasted garlic bulb, artisan bread, olive oil and balsamic vinegar

Mini chorizos

3.95 

Mini chorizos roasted in honey

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


Soupe du jour

Freshly made soup of the day

Fritüre de poisson

Crispy spiced whitebait with garlic aioli

Ramequin aux champignons

Mushroom ramekin with (or without ) Alsace bacon, garlic and mature Le Saint Mont des Alpes cheese

Pâté de Campagne

Home-made coarse pâté using four cuts of pork and pistachio nuts, served with cornichons and sourdough toast

Salade de betterave et chèvre

Crumbled goats' cheese with marinated beetroot, chicory, watercress, walnuts and grain mustard dressing

Tapenade

Red pepper and anchovy tapenade with artisan bread

MAINS

Our main courses are served with today's selection of seasonal vegetables and potatoes

Poulet au citron *New*

Pan-fried chicken breast with lemon, broad beans and smoked bacon in a light white wine and cream sauce

Burger maison

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

Sides

Roasted field mushrooms 3.25

with garlic

Médallions de porc

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

Croquettes de poisson *New*

Fish cake, sautéed spinach, soft poached egg and Dijon beurre blanc

French beans 3.25

with toasted almond flakes

Tarte aux légumes

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

Tartes Flambées*

Stone baked Alsace flatbread served with salad or pommes frites only.

Please ask your server for available flavours. *Not available in Ilkley

Creamed spinach 3.25

House salad 3.25

Dauphinoise potatoes 3.50

Tarte aux légumes



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

Bœuf à la Violette de Brive

Slow-braised beef with red wine, leeks and Violette de Brive mustard

Super salade

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  

or grilled chicken 

Pommes frites 2.95

Bibb lettuce salad 2.95

with grain mustard dressing

Steak-Frites

7oz flattened pan-seared bavette steak (served pink) served with roasted garlic and parsley butter and pommes frites only

DESSERTS & CHEESE

Méli mélo de fraises et meringue

Strawberry ice cream with fresh strawberries, crushed meringue, marshmallows, pistachios, strawberry coulis and crème Chantilly

Mousse au chocolat *New*

Valrhona chocolate and hazelnut praline mousse

Gâteau au miel

Warm Burgundian honey cake with vanilla ice cream

Crème brûlée

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




Bavarois et compôte de fruits rouges

Vanilla panna cotta with a berry compôte

Glaces et sorbets

Choice of ice creams and sorbets

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. Customers choosing three courses will be charged the relevant à la carte starter or dessert price for the extra course. There is a 10% discretionary service charge for all tables of eight or more.