

2 courses 15.95 • 3 courses 18.95

• APÉRITIFS •

Rhubarb G&T 6.50
Warner Edwards Rhubarb gin (25ml)
with Fever-Tree tonic or ginger ale

Veuve Devienne 4.75
Elegant, fresh and lively
French sparkling wine (125ml)

Kir Royal 4.95
Veuve Devienne (125ml) sparkling
wine and crème de cassis

Hendrick's G&T 6.25
Hendricks Gin (25ml) with
Fever-Tree elderflower tonic

• APPETISERS •

Mini chorizos 3.95 (GF)
Mini chorizos roasted in honey

Tapenade 3.50 (GF)
Red pepper and anchovy
tapenade with sourdough croûtes

Houmous 2.95 (V, V6, GF)
With sourdough croûtes

Olives 2.95 (V, V6, GF)
Mixed marinated
olives

Roasted garlic bulb 3.95 (V, V6, GF)
Oven roasted with sourdough,
olive oil and balsamic vinegar

• STARTERS •

All served with complimentary freshly baked French bread and butter

Calamari (GF)
Lightly spiced crispy fried squid
with garlic aioli

Chicken liver parfait (GF)
With grilled artisan bread and
red onion confiture

Goan king prawns (GF) *New*
King prawns sautéed with an Indian spiced
butter served with grilled artisan bread
2.00 supplement

Vietnamese crispy beef salad *New*
With soy, chilli, ginger, coriander and sesame seeds

Baked goats' cheese (V, GF, N)
Baked goats' cheese with marinated beetroot,
chicory, watercress, toasted walnuts and
grain mustard dressing

Winter risotto (V, GF) *New*
Kale, crumbled goats' cheese, roasted butternut
squash, celeriac, crispy sage and truffle oil
Vegan option also available (V6)

Crispy Brie (V)
Deep-fried Brie in a crisp rosemary crumb,
with dressed leaves and plum chutney

Toast et champignons (GF)
Toasted sourdough topped with fricassée
of mushrooms with (or without (V))
smoked Alsace bacon
Vegan option also available (V6)

Soup (GF)
Freshly made soup of the day

• MAINS •

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

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

Seabass (GF) *New*
With creamy saffron curried mussels and samphire

Bœuf bourguignon (GF)
Braised beef with shallots, red wine, mushrooms and
bacon with pomme purée and honey-roasted carrots

Winter risotto (V, GF) *New*
Kale, crumbled goats' cheese, roasted butternut
squash, celeriac, crispy sage and truffle oil
Vegan option also available (V6)

8oz Rump Steak (GF)
Pan-fried Scottish pasture-fed 21 day-aged steak
(best cooked slightly rare) with a choice of roasted
garlic and parsley butter or green peppercorn and
brandy sauce served with a slow roasted tomato
and pommes frites 2.50 supplement

**Moroccan roasted
vegetable salad** (V, V6, GF) *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

SUNDAY ROASTS (GF)

All our Sunday roasts are served
with roast potatoes, seasonal vegetables,
Yorkshire pudding and red wine gravy.
Choose from:

- Roast rump of beef
-
- Roast pork and crackling
-
- Half roasted chicken

Parmentier Maison (GF)
A rich French-style cottage pie with ground beef
and smoked bacon topped with pomme purée
and served with seasonal vegetables

Moules frites (GF)
Rope-grown mussels in a white wine, onion, parsley,
thyme and fresh cream sauce with pommes frites

Tagine de legumes (V, GF)
Roasted root vegetables, chickpea and apricot tagine
with couscous tabbouleh and mint yogurt dressing
Vegan option also available (V6)

Fishcake (GF)
On sautéed spinach with soft poached egg,
Dijon and herb beurre blanc

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

Caesar salad *New*
Cos lettuce, artisan bread croutons,
Le Saint Mont cheese and Caesar dressing
With or without grilled chicken

SIDES

Dauphinoise potatoes 3.50 (V, GF)

Roast potatoes 3.25 (V, V6, GF)

Superfood side salad 3.50 (V, V6, GF) *New*
Grains, couscous and mixed leaves

House salad 3.25 (V, V6, GF)

Pommes frites 2.95 (V, V6, GF)

Roasted field mushrooms 3.25 (V, GF)

Creamed spinach 3.25 (V, GF)

French beans 3.50 (V, GF, N)
With toasted almond flakes

Sautéed buttered kale 3.25 (V, GF) *New*

• DESSERTS & CHEESE •

The perfect finish to your meal

Crème brûlée (V, GF)
Our signature dessert – a French classic. Vanilla
crème brûlée freshly made by our chefs every day

Tarte au citron (V, GF)
Caramelised lemon tart with raspberry sorbet

Chocolate brownie (V, N)
With warm chocolate sauce and
salted caramel ice cream

Sticky toffee pudding (V)
With vanilla ice cream

Mocha panna cotta (N) *New*
With almond and pistachio crumble

Frangipane (V, N)
Warm baked apple and pear frangipane with
vanilla crème fraîche and toasted pistachios

Valrhona chocolate mousse (V, N) *New*
With meringue

Biñtrot crêperie (V) *New*
Traditional French crêpes your way.
Choose vanilla ice cream or crème Chantilly.
Then choose your filling:
• Chocolate • Mixed berry compôte • Lemon •

Ice cream & sorbets (V, GF)
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 (V6)

Cheese board (GF)
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 creamy blue cheese
Le Saint Mont des Alpes (V)
A mature regional cheese with a nutty flavour

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.

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 Gin (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