



3 courses and a glass of Veuve Devienne Brut 29.95

APPETISERS

Tapenade 3.50 [⊛]

Red pepper and anchovy tapenade with sourdough croûtes

Mini chorizos 3.95 ^{GF}

Mini chorizos roasted in honey

Houmous 2.95 ^{V ⊛}

With sourdough croûtes

Saucisson 3.95 ^{GF}

Thinly sliced artisan salami from the foothills of Provence served with cornichons

Olives 2.95 ^{V GF}

Mixed marinated olives

Roasted garlic bulb 3.95 ^{V ⊛}

Oven roasted with sourdough, olive oil and balsamic vinegar

STARTERS

All served with complimentary freshly baked French bread and butter

Crab remoulade [⊛]

White crab meat, celeriac, apple and lemon remoulade with grilled artisan bread

Scallops ^{GF}

Pan-fried scallops, samphire and a sauce vierge of lemon, tomato and basil
2.50 supplement

Vietnamese crispy beef salad

With soy, chilli, ginger, coriander and sesame seeds

Camembert for two to share [⊛]

Whole baked Normandy Camembert with toasted sourdough and red onion confiture

Baked goats' cheese ^{V N GF}

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

Calamari ^{GF}

Lightly spiced crispy fried squid with garlic aioli

Chicken liver parfait [⊛]

With toasted sourdough and red onion confiture

French onion soup ^{V ⊛}

With a toasted Le Saint Mont cheese croûton

Vegan option also available ^{Ve}

MAINS

Pan-fried duck breast ^{GF}

Barbary duck breast from Western France with dauphinoise potatoes, blackberry jus and seasonal vegetables

Salmon ^{GF}

Roasted fillet of salmon, mussels and samphire in a tomato and lemon dressing with dauphinoise potatoes and seasonal vegetables

Oven-roast chicken ^{GF}

Marinated half chicken roasted on the bone with a spice rub, harissa, coriander and lemon. Choose any side:

Pommes frites ^{V GF}

Super grain slaw ^V

Cous cous tabbouleh ^V

Sautéed buttered kale with garlic ^{V GF}

Superfood side salad ^V

Bœuf bourguignon ^{GF}

Braised beef with shallots, red wine, mushrooms and bacon with pomme purée and honey-roasted carrots

Moules frites ^{GF}

Rope-grown mussels in a Thai yellow curry, coriander, red chilli, lime and coconut cream sauce with pommes frites

8oz rump steak ^{GF}

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

7oz fillet steak ^{GF}

Scottish pasture-fed 21 day-aged steak with a choice of roasted garlic and parsley butter or green peppercorn and brandy sauce served with a slow roasted tomato and pommes frites

5.00 supplement

Poulet chasseur ^{GF}

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, dauphinoise potatoes and seasonal vegetables

Tagine de legumes ^V

Roasted root vegetables, chickpea and apricot tagine with couscous tabbouleh and mint yogurt dressing

Vegan option also available ^{Ve}

Moroccan roasted vegetable salad ^{V ⊛}

Harissa roasted butternut squash, celeriac and beetroot with super grains, pomegranate seeds, tarragon, mixed leaves and an orange dressing.
With ^V or without ^{Ve} goats' cheese

SIDES

Superfood side salad 3.50 ^V

Grains, couscous, mixed leaves and pomegranate seeds

House salad 3.25 ^{V GF}

Super grain slaw 3.25 ^V

Pommes frites 2.95 ^{V GF}

Dauphinoise potatoes 3.50 ^{V GF}

Roasted field mushrooms

3.25 ^{V GF}

With garlic

Creamed spinach 3.25 ^{V GF}

French beans 3.50 ^{V GF}

With toasted almond flakes

Sautéed buttered kale 3.25 ^{V GF}

With garlic

DESSERTS

The perfect finish to your meal

Tarte au citron

Caramelised lemon tart with raspberry sorbet

Chocolate brownie

With warm chocolate sauce and salted caramel ice cream

Crème brûlée

Our signature dessert – a French classic. Vanilla crème brûlée freshly made by our chefs every day

Valrhona chocolate mousse

With meringue

Berry crêpes

Traditional French crêpes with berry compôte and vanilla ice cream or crème Chantilly


Valentine sharing plate

Share a classic crème brûlée, tarte au citron and chocolate brownie with warm chocolate sauce and salted caramel ice cream

Sticky toffee pudding

With vanilla ice cream

Ice cream & sorbets

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 

Cheese board

Our typical rustic French cheese board served with biscuits, celery and red onion confiture:

Camembert

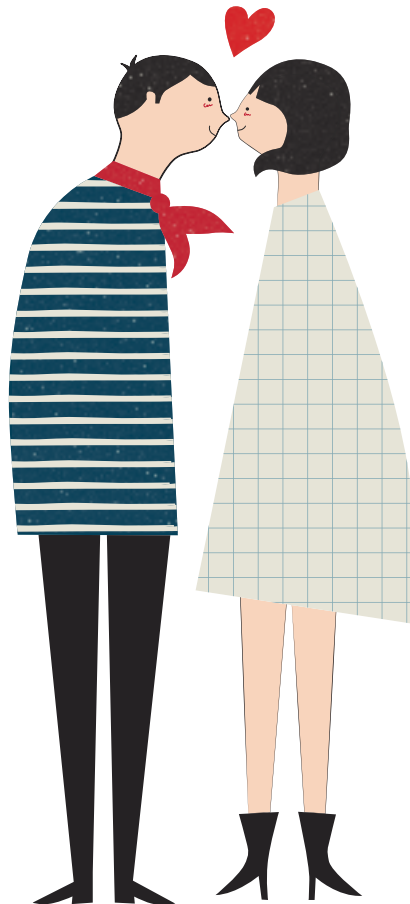
A smooth, mild and buttery Camembert from the southwest of Paris






Le Saint Flour Bleu

A rich and well-balanced creamy blue cheese

Le Saint Mont des Alpes

A mature regional cheese with a nutty flavour



 These dishes are suitable for vegetarians.  These dishes are suitable for vegans.  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.  These dishes contain nuts. Nuts, nut oils and derivatives are used in our kitchen and some of our dishes may contain bones.

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 before ordering. 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. All service charges and tips go directly to our team. **February 2019**