

Dinner Menu

Entrée Entrée's available as: Small/Large

Soupe au Pistou, Courgette, Tomato, Onion, Potato, Carrot, Fine Beans, Garlic, Vermicelli Pasta, Butter Beans, Basil, Vegetarian Hard Cheese, Olive Oil (V) 8.50/14.00

Boursin Cheese Souffle, Mâche, Garlic Croutons, Pear, Roasted Pine Nuts, Pomegranate, Orange Honey Vinaigrette (V) 9.50/18.00

Shredded Confit Duck Salad, Poached Hens Egg, Frisée, Garlic Croutons, Pickled Shallot, Grain Mustard & Cider Vinegar Dressing 9.50/18.00

Tartiflette Savoyard, Potato, Reblochon, Smoked Bacon, Shallot, Garlic, White Wine, Cream, Toasted Sourdough 9.00/17.00

Chestnut Mushroom Tartiflette, Goats Cheese, Potato, Sautéed Chestnut Mushrooms, Shallot, White Wine, Cream, Toasted Sourdough (V) 8.50/16.00

Tiger Prawn Croquettes, Lemon, Sauce Vierge 8.50/16.00

Gin Cured Gravavlax Salmon, Rye Toast, Horseradish Crème Fraîche, Lemon, Fennel, Radish, Dill 9.50/18.00

Le Plat Principal

Darne of Chalk Stream Trout en Papillote, Butter, Lemon, Herbs, Salade Mentennoisse, Lemon, Fennel, Artichoke, Pine Nuts, Orange Segments 20.50

Seared Tuna Steak, Salade Niçoise, New Potato, Fine Beans, Baby Gem, Heirloom Tomato, Peppers, Olives, Boiled Egg, Lemon Mustard Dressing 20.50

Chicken Ballotine, Exotic Mushroom, Truffle, Pancetta, Pavé Potatoes, Squash Purée, Fine Beans, Madeira Jus 19.00

Minute Steak, Garlic & Parsley Butter, Confit Garlic & Rosemary Fries 17.50
Add Peppercorn Sauce 4.50 Add Garlic Tiger Prawns 4.00

Vegan Niçoise Salad, Smoked Fried Tofu, New Potato, Fine Beans, Baby Gem, Heirloom Tomato, Peppers, Olives, Toasted Almonds, Lemon Mustard Dressing (Vg) 16.00

Orange Honey Glazed Goats Cheese Salad, Roasted Fig, Croûtes, Pine Nuts, Orange Segments, Mâche, Frisée, Hot Honey Dressing (V) 17.50

Confit Duck Leg, Pommes Aligot, Fine Beans & Bacon, Five Spiced Jus 19.50

Accompagnements*

Confit Garlic and Rosemary Fries (Vg) 5.00 | Sea Salt Fries (Vg) 5.00 |
Fine Beans, Bacon, Tapenade 5.00 | Pommes Mousseline (V) 5.00 |
Heirloom Tomato and Shallot Salad (Vg) 5.00 |

Dessert

Cafe Liégeois, Coffee Ice Cream, Chocolate Sauce, Chilled Sweetened Espresso Coffee, Chantilly Cream, Cafe Curl (V) 8.00

Strawberry Sablé Mille Feuille, White Chocolate Crémieux, Lemon Balm, Strawberry Purée (V) 7.50

Dark Chocolate Mousse, Sea Salt, Pistachio Nuts, Creme Chantilly, Extra Virgin Olive Oil (V) 7.50

Vanilla Roast Peach Creme Brûlée, Caramelised Peach, Sablé Biscuit (V) 7.50

Ice Cream & Sorbet (2 scoops) (V/Vg*) 6.75

Vanilla | Vegan Vanilla | Chocolate | Salted Caramel | Rum & Raisin | Mango |
Lemon | Raspberry

Café Gourmand*

Choice of coffee, plus a choice of select mini desserts. Please ask for the selection. 2 Mini Desserts 8.50 | Trio of Mini Desserts 10.00

French Cheese Board*

Délice de Bourgogne | Fourme d'Ambert | Comté | French Emmental |
French Gruyère. Select 3 Cheeses 10.95 | 5 Cheese Option 14.95

Prix Fixe Menu

3 Courses £29

Any Starter, Main & Dessert

L'Apero

Trio of Soda Breads, French Onion Butter 4.75

Baked Baguette and Marinated Olives 7.50

Rosemary & Garlic Mixed Olives 4.50

Saucisson, Cornichons, Croûtons 4.50

Apéritifs

Lillet Spritz 10.00

Negroni 10.00

Aperol Spritz 10.00

Wines we Recommend

Petite Fleur Sauvignon Blanc
£22.00

A lively wine with plenty of green and citrus fruit and lime flavours.

Pairs beautifully with the:

Chalkstream Trout en Paillotte

Petite Fleur Merlot
£22.00

A medium bodied merlot with a vibrant blend of crunchy red and black fruits and a soft, juicy finish

Pair this merlot with:

Minute Steak, Garlic and Parsley Butter

* Not included in Prix Fixe

Food Allergy Information

(V) Vegetarian
(Vg*) Can be prepared Vegan on request

Our kitchen is not an allergen-free environment. While we take food allergy safety seriously, we cannot guarantee that any dish is completely free from allergens.

We will do our best to accommodate dietary restrictions where possible and help you make informed choices.

If you have any food allergies or intolerances, please speak to a member of our team before placing your order.

Please note: Some dishes may contain nuts or nut derivatives. Fish dishes may contain bones.

A discretionary 12.5% service charge will be added to your bill. All gratuities go to our staff.