

Soupe à l'oignon / French onions soup topped with cheese Gratinée	£ 9.95
Soupe de Poisson / Fish soup (rouille, croutons, cheese)	£ 10.95
Salade du Marché Market salad: carrots, avocado, tomato, Rainbow radish, beetroot and artichoke, balsamic dressing(vg)	£ 9.95
Terrine de campagne Country style pork terrine served with vegetable pickles	£ 8.95
Salade de Brie Pané Pan fried crusted brie cheese served with green salad and sweet cranberries	£ 8.95
Croquette de jambon Eberico sauce tomate Eberico ham croquettes served with tomato salsa and green salad	£9.95
Camembert rôti au four / Roast Mini Camembert with raw vegetables	£ 9.95
Escargots au beurre d'ail 6 or 12 snails in garlic and parsley butter	£ 9.95 twelve £ 16.95
Moules Gratinées à la Provençale / Grilled Mussels with garlic crust	£ 9.95
Artichaut Vinaigrette / Steamed artichoke served with french dressing (vg)	£ 10.95
Jambon Ibérique bellota / Mature Iberico bellota Spanish ham	25g- £ 9.95 - 50g- £ 16.95
Gravadlax de saumon frais, Manchego et blinis Salmon gravadlax served with mustard sauce, Manchego cheese crisp, blini and dill cream	£ 11.95
Fraicheur de crabe, Crevettes et avocat / Fresh crab, Prawns and avocado salad	£ 12.95
Gambas poêlées au pesto / Pan-fried king prawns with garlic, chili and pesto sauce	£ 12.95
Saint Jacques à la crème d'herbes / Pan-fried scallops in creamy fresh herb sauce	£ 14.95

Main courses

Creamy Fish Pie (Hake, salmon, haddock, Prawn) with mashed potatoes	£ 20.95
Roasted Sea Bream fillet served with New potatoes, edamame beans, citrus butter sauce	£20.95
Daube de bœuf / Traditional Slow-cooked beef stew served with new potatoes	£ 19.00
Confit de canard / Duck leg confit, potatoes and vegetables, salad	£ 19.00
Pot-au-feu sauce gribiche Braised pork knuckles and toulouse saucisse Pot-au-feu style, carrots, parsnip, celeriac, potatoes, tartar sauce	£ 19.95
Demi-poulet fermier, frites maison / ½ Chicken and fries, chicken jus	£ 20.95
Epaule d'agneau de lait rôtie à basse température, lardons Slow-roasted lamb shoulder served with bacon, green peas, potatoes, tomato and lamb jus	£ 22.95
Carré d'agneau rôti / Roast rack of lamb with herb crust, garlic jus and pumpkin mash	£ 29.95
Entrecôte sauce au poivre et frites maison Grilled Dry Aged Rib eye steak, green peppercorn sauce, French fries	£ 29.95
Filet de bœuf grillé sauce béarnaise, gratin aux légumes d'antan Grilled beef fillet served with béarnaise sauce, root vegetable gratin	£ 31.95
Côte de boeuf grillé sauce au poivre et frites maison (for 2 peoples) Grilled Dry Aged Forerib of beef, green peppercorn sauce, Homemade French fries	£ 59.95
Vegetarian Burger Black beans, onions, carrots, buckwheat and chickpeas flour patty served with onions chutney, tomato, salad, brioche bun and with fries(v)	£ 14.95

– Green salad vinaigrette £5– Creamy Mashed potatoes £5
 – Steam Broccoli and olive oil £5 – French fries £5– Green Beans with shallots £5

Desserts

Dessert du jour	£ 7.95
Pannacotta served with exotic fruits	
Mousse au Chocolat	£ 7.95
Chocolate mousse served with Chantilly cream	
Tarte Tatin	£ 7.95
Warm Caramelized apple tart Tatin served with Vanilla ice cream	
Tarte au Citron Meringuée	£ 7.95
Lemon meringue tart served with lemon sorbet	
Crumble Maison glace vanille	£ 7.95
Apple and pear crumble Tartlets served with vanilla ice cream	
Café Gourmand:	£ 9.95
Chocolate mousse, Crème brulee, Choux chantilly, Lemon tart served with coffee	
Ice cream: Vanilla, Chocolate, Rum & raisin, Pistachio	(per scoop)£2.00
Sorbet: Raspberry, Lemon, Mango	(per scoop)£2.00
Fromages	
Cheese selection (unpasteurized)	£ 10.95

Sweet Wines

-Monbazillac Jour de fruit France	(100 ml) £ 8.00	(375 ml) £ 25.00
-Banyuls Clos des Paulilles	(100 ml) £ 9.00	(500 ml) £ 35.00
-Muscat de Saint Jean Minervois	(100 ml) £ 9.00	(500 ml) £ 35.00
-Château D'Yquem 1996 Premier Cru Supérieur Sauternes		(375 ml) £300.00

Port, Digestifs, Rum, Tequila and Whisky

Calèm Fine Ruby Port 19.5 % abv	(50 ml) £ 4.50
Calèm Late Bottled Vintage Port 2015 20 % abv	(50 ml) £ 6.00
Courvoisier Cognac VS 40 % abv	(25 ml) £ 3.70
Grappa Pagamini 40% abv	(25 ml) £ 3.70
Limoncello 25% abv	(50 ml) £ 6.00
Baron de Sigognac Bas Armagnac V.S 40 % abv	(25 ml) £ 6.00
Courvoisier Cognac XO Ultime 40% abv	(25 ml) £17.00
Calvados Henry de Querville 40 % abv	(25 ml) £ 6.00
Poire Williams eau de vie 40 % abv	(25 ml) £ 6.00
Benedictine 40 % abv	(25 ml) £ 6.00
R.L.Seale's Barbados rum 10 years 46 % abv	(25 ml) £ 6.00
Patron XO Cafe Tequila 100% d'Agave 35 % abv	(25 ml) £ 6.00
Single Malt , Talisker, Laphroaig, Oban, Glenmorangie	(25 ml) £ 6.00
Blended Scotch Whisky Black Label 12 years old 40% abv	(25 ml) £ 6.00

Coffee and Tea

Black, espresso £ 2.60 White coffee, Cappuccino or Double espresso £ 2.60 Liquor Coffee £ 8.00
Tea Pot "English Breakfast", Earl Grey, Herbal tea (Peppermint- Camomile) £ 2.60