

Soupe du jour / Mushroom soup (vg)	£ 8.95
Soupe à l'oignon / French onion soup topped with cheese gratiné	£ 9.95
Soupe de Poisson / Fish soup (rouille, croutons, cheese)	£ 11.95
Terrine de campagne Country style pork terrine served with vegetable pickles.	£ 9.95
Croquettes de jambon sauce tomate Serrano ham croquettes, served with tomato salsa	£ 9.95
Salade tiede de tomates, aubergine et burratina Burratina cheese (mozzarella and cream) on roasted tomato and aubergine salad	£9.95
Salade de Brie Pané Pan fried crusted brie cheese served with green salad and sweet cranberries.	£ 9.95
Camembert rôti au four / Roast mini camembert with raw vegetables	£ 10.95
Escargots au beurre d'ail 6 or 12 snails in garlic and parsley butter	£ 10.95 twelve £ 17.95
Gravadlax de saumon frais, Manchego et blinis Salmon gravadlax served with mustard sauce, Manchego cheese crisp, blini and dill cream	£ 11.95
Artichaut Vinaigrette / Steamed artichoke served with french dressing (vg)	£ 11.95
Cocktail de crevettes / Classic Prawn Cocktail salad	£ 12.95
Gambas poêlées au pesto / Pan-fried king prawns with garlic, chili and pesto sauce	£ 13.95
Fraicheur de crabe et avocat / Fresh crab and avocado salad	£ 13.95
Saint Jacques à la crème d'herbes / Pan-fried scallops in creamy fresh herb sauce	£ 15.50
Osetra Gold Caviar	30g-£ 60.00 - 50g-£100.00

Main courses

Creamy Fish Pie (Hake, salmon, haddock, Prawn) with mashed potatoes	£ 20.95
Roasted brill with black rice risotto and vegetables mirepoix, citrus butter sauce	£27.95
Steamed skate served with edamame and new potatoes, Tartare sauce	£ 27.95
Confit de canard / Duck leg confit, potatoes and vegetables, salad	£ 22.95
Daube de bœuf / Traditional slow-cooked beef stew served with new potatoes	£ 22.95
Cassoulet du Sud-Ouest Slow-cooked beans stew with duck confit, pork belly, lamb shoulder and Toulouse sausage	£ 22.95
Demi-poulet fermier, frites Maison / ½ Chicken and fries, chicken jus	£ 22.95
Epaule d'agneau de lait rôtie à basse température, lardons Slow-roasted lamb shoulder served with bacon, green peas, potatoes, tomato and lamb jus	£ 24.95
Entrecôte au poivre Grilled dry aged rib eye steak, green peppercorn sauce, French fries	£ 29.95
Filet de bœuf grillé, gratin aux légumes d'antan Grilled beef fillet served with béarnaise sauce, root vegetable gratin	£ 32.95
The Carpenter's Burger: 9 Oz beef patty, brie cheese, mayonnaise, onion marmalade, tomato, salad, brioche bun served with fries and pickles.	£ 15.95
Lentil, pumpkin and mushroom lasagne served with tomato sauce (vg)	£ 14.95
Vacherin Mont d'or au four (for 2 people) Baked whole Vacherin Mont D'or cheese served with charcuterie, new potatoes	£ 28.95

– Green salad vinaigrette £5– Steamed Broccoli with olive oil £5– Sweet potato fries £5
French fries £5– Green beans with shallots £5

Desserts

Crumble aux pommes, poires, ananas et raisins Apple, pear, pineapple and sultana crumble served with clotted cream	£ 7.95
Gâteau de fromage frais à la passion Passion fruits cheesecake served with mango sorbet	£ 7.95
Mousse au Chocolat Chocolate mousse served with chantilly cream.	£ 7.95
Crème brûlée à la Vanille Classic Vanilla crème brûlée	£ 7.95
Tarte au Citron Meringuée Lemon meringue tart served with lemon sorbet	£ 7.95
Moelleux Chocolat Warm chocolate moelleux served with pistachio ice cream	£ 8.95
Café Gourmand: Crème brulee, red fruits macaron, chocolate pot, almond cake, Lemon tartlet with coffee	£ 9.95
Ice cream: Vanilla, Chocolat, Pistachio, Rum & Raisins	(per scoop)£2.00
Sorbet: lemon, raspberry	(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 1995 Premier Cru Supérieur Sauternes		(375 ml) £300.00

Cocktails : Espresso Martini / Pink Gin Martini / Passion fruit Martini	(125 ml) £10.00
Blended Scotch Whisky Black Label 12 years old 40% abv	(25 ml) £ 6.00
Fine Ruby Port 19 % abv	(50 ml) £ 4.50
Taylors Late Bottled Vintage Port 2017 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
Domaine D'Aurensan Armagnac V.S 41.5 % abv	(25 ml) £ 6.00
Cognac XO Grande Champagne F.Voyer 40% abv	(25 ml) £17.00
Calvados Chateau Du Breuil Pays D'auge Fine Calvados 40 % abv	(25 ml) £ 6.00
Benedictine 40 % 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 £ 2.80 White coffee, Cappuccino or Double espresso £ 2.80 Liquor Coffee £ 8.00
Tea Pot "English Breakfast", Earl Grey, Herbal tea (Peppermint- Camomile) £ 2.80