

LES ENTRÉES

Duck £7.50

Smoked duck breast, toasted walnuts, salad leaves, tomato jam

Quattro Formaggi Arancini (v) £6.50

Rice balls stuffed with gruyere, mozzarella, gorgonzola & brie served with salad, sun-blushed tomato sauce

Scallops £9.50

Seared scallops with chorizo, pea puree

Smoked salmon £7.50

Served with leaves, beetroot, croutons, horseradish crème fraîche

Calamari £6.90

Battered calamari, tartare sauce

Fish Soup £7.50

Served with croutons

Focaccia au Fromage (v) £6.90

Garlic Focaccia (v) £4.90

Garlic Bread (v) £4.20

LES SALADES

Salade Paysanne Starter £7.90 / Main £11.90

Marinated chicken strips, mixed leaves, sautéed potatoes, lardons, poached egg, garlic croutons & French dressing

Salade "Superfood" (v) Starter £7.90 / Main £11.90

Healthy mix of quinoa, feta cheese, coriander, pomegranate, avocado, chilli, topped with a mix of pumpkin seeds, toasted almonds & extra virgin olive oil

Salade de Chèvre Chaud (v) Starter £7.90 / Main £11.90

Glazed goat cheese, mixed leaves, roasted figs, beetroot & honey orange dressing

Salade Nicoise Starter £7.90 / Main £11.90

Tuna, anchovies, boiled egg, red onions, green beans, olives, cherry tomatoes, mixed leaves & vinaigrette dressing

LES MOULES

Moules Marinières Starter £7.50 / Main £14.50

Mussels in white wine, shallots, garlic butter & parsley

Moules Provençales Starter £7.50 / Main £14.50

Mussels in a tomato, garlic, basil & red wine sauce

Moules Forestière Starter £7.90 / Main £14.90

Mussels in white wine, cream, garlic butter & mushrooms

(Served with fries as a main)

LES PLATS

Cod £14.90

Baked cod, lyonnaise potatoes, roasted red peppers & red onions, green beans, white wine sauce

Confit Duck £16.50

Duck leg Confit, sautéed potatoes, red wine poached apple, carrot puree, rum sauce

Bouillabaisse £13.90

A classic French seafood stew with boiled potatoes and vegetables

La Tartiflette £13.50

Sliced potatoes, lardons, reblochon cheese and crème fraîche served with salad

Ratatouille (v) £12.90

Served with risotto

Pork Loin £13.90

Herb crusted pork loin, French style potatoes, broccoli, green beans, dill sauce

Cordon Bleu £14.90

Chicken stuffed with Parma ham and cheese, gratin dauphinoise, roasted cherry tomatoes, broccoli, mushroom sauce

LE BOEUF

All our steaks are served with a choice of hand-cut chips or dauphinoise potatoes, vine tomatoes and mushrooms.

Add a sauce for £1.95. Choose from Béarnaise, Peppercorn or Gorgonzola.

Boeuf Bourguignon £14.90

Slow cooked ox cheek with vegetables, served with mashed potatoes

Flat Iron £14.90

A succulent cut to rival any rump or sirloin

Sirloin £20.90

The nation's favourite, juicy & full of flavour

Fillet £26.90

A pure cut of beef; lean, plump & scrumptious

Côte de Boeuf £45.50

Rib of beef on the bone for 2 people
(approx. 800g, please allow 20 min cooking time)

Entrecôte £52.50

Juicy and well-flavoured cut for 2 people, perfectly cooked and sizzling hot at the table
(approx. 600g, please allow 20 min cooking time)

Chateaubriand £55.50

Flavoursome and tender sharing steak for 2 people, bursting with flavour from the red wine jus
(approx. 600g, please allow 20 min cooking time)

CHILDREN'S MENU

Up to 12 years old £6.90

Bunny pizza

OR

Galette with Gruyere cheese and roast ham

OR

Fish or chicken goujons with chips

2 scoops of ice cream (Vanilla, chocolate or strawberry)

OR

Crepe Simplette (Chocolate, toffee, Nutella or jam)

SIDE ORDERS

Dauphinoise Potatoes £4.00

Buttered New Potatoes £2.90

Creamy Mashed Potatoes £3.10

Hand-cut Chips £4.00

French Fries £3.50

Side Salad £3.90

Mixed Vegetables £3.90

Creamed spinach £3.50

Marinated Olives £2.50