

les entrées

Scallops £10.90

Seared scallops with artichoke & cauliflower puree, smoked lardons, capers

Crayfish and Prawn Cocktail £8.50

Smoked Pork Belly £7.90

Oak smoked slow cooked pork belly, chilli jam, crostini

Calamari £7.90

Pan-fried calamari, potatoes, chorizo

Goat's cheese bon bons (v) £6.90

Served with beetroot puree, rocket, balsamic reduction

Focaccia au Fromage (v) £6.90

Garlic Focaccia (v) £4.90

Garlic Bread (v) £4.20

les salades

Salade Paysanne Starter £8.90 / Main £12.90

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

Salade "Superfood" (v) Starter £7.90 / Main £12.90

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 £12.90

Glazed goat cheese, mixed leaves, strawberries, beetroot & honey orange dressing

les moules

Moules Marinières Starter £8.90 / Main £14.90
Mussels in white wine, shallots, garlic butter & parsley

Moules Provençales Starter £8.90 / Main £14.90
Mussels in a tomato, garlic, basil & red wine sauce

Moules Normandes Starter £8.90 / Main £14.90
Mussels in cream, lardons & apple cider

(Served with fries as a main)

les plats

Chorizo Crusted Cod £16.90
Baked chorizo crusted cod, roasted baby potatoes, Mediterranean vegetables

Confit Duck £16.90
Duck leg Confit, duck fat roast herb potatoes, sauteed cabbage, carrots & lardons

Bouillabaisse £16.90
A classic French seafood stew with boiled potatoes and vegetables

La Tartiflette £14.90
Sliced potatoes, lardons, reblochon cheese and crème fraîche served with salad

Gnocchi forestière (v) £14.90
Wild mushrooms, spinach and pine nuts sautéed in garlic butter, finished with cream & grilled parmesan breadcrumbs

Cordon Bleu £16.90
Chicken stuffed with Parma ham and cheese, Lyonnaise potatoes, confit cherry tomatoes, baby spinach & shallots, creamy wild mushroom sauce

Boeuf Bourguignon £16.90
Slow cooked ox cheek with vegetables, served with mashed potatoes

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 £2.90. Choose from Béarnaise, Peppercorn or Gorgonzola.

Rump £17.90

A succulent cut to rival any rib-eye or sirloin

Sirloin £23.90

The nation's favourite, juicy & full of flavour

Fillet £27.90

A pure cut of beef; lean, plump & scrumptious

Entrecôte £50.50

Juicy and well-flavoured cut for 2 people, perfectly cooked and sizzling hot at the table
(18oz, please allow 20 min cooking time)

Chateaubriand £54.90

Flavoursome and tender sharing steak for 2 people, bursting with flavour from the red wine jus
(16oz, please allow 20 min cooking time)

Kid's menu

Up to 12 years old £8.90

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 £4.90

Creamed spinach £4.50

Marinated Olives £2.50