LES ENTRÉES

SCALLOPS & SERRANO HAM £10.50

Seared scallops with serrano ham, seasonal leaves, sherry vinaigrette

PORK BELLY £7.90

In-house smoked pork belly with red onions, peanuts, sesame seeds, seasonal leaves

DUCK £7.90

Smoked duck breast with raspberries, arugula & raspberry vinegar sauce

GARLIC, SWEET CHILLI & LIME KING PRAWNS £7.90

Served with crostini

VENISON CARPACCIO £10.50

Served with parsnip purée, parsnip crisps, arugula

GRILLED CHICKEN WINGS £6.90

Served with house spicy sauce

BLINIS £7.90

Buckwheat blinis with smoked salmon, caviar & crème fraîche, and goat cheese mousse & chives

HERRING £6.90

Soused herring with potatoes & bloody marry sauce

CAMEMBERT £7.50

Baked camembert with maple syrup & mixed nuts

GRILLED ASPARAGUS & SMOKED SALMON £7.50

Served with poached egg & hollandaise sauce

FOCACCIA AU FROMAGE (V) £6.90
GARLIC FOCACCIA (V) £6.50
CHEDDAR & ROQUITO CHILLI FOCACCIA (V) £7.00
GARLIC BREAD (V) £5.00
CARAMELISED ONION & BLUE CHEESE
GARLIC BREAD £6.40

LES MOULES

MOULES MARINIÈRES Starter £ 8.90 / Main £ 14.90
Mussels in white wine, red onions, garlic butter & parsley

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

MOULES & CHILLI Starter £ 8.90 / Main £ 14.90

Mussels in white wine sauce, red onions and chorizo, chilli

FRENCH MOULES Starter £ 9.50 / Main £ 16.50 Mussels in white wine sauce, red onions, gorgonzola cheese, thyme & garlic

DEVIL'S KETTLE MOULES Starter £ 9.50 / Main £ 16.50 Mussels in beer sauce, chillies, garlic & tomatoes

(SERVED WITH FRIES AS A MAIN)

LES SALADES

MANGO & CHORIZO SALAD Starter £ 7.90 / Mains £ 14.90 Mango, chorizo, mixed salad, pistachios and herbs

LAMB CAESAR SALAD Starter £ 9.90 / Mains £ 17.90 Lamb strips, parmesan shavings, red onions, anchovies, hard-boiled egg, mixed leaves

DUCK & RASPBERRY'S SALAD Starter £ 7.90 / Mains £ 16.50 Smoked duck breast with asparagus, sweet potatoes, fennel & raspberry vinaigrette

SPICY SIRLOIN SALAD Starter £ 10.90 / Mains £ 18.90
Mixed leaves, carrots, radishes, tomatoes, red onions, cucumber, peanuts, sirloin steak strips

SALAD LYONNAISE Starter £ 10.50 / Mains £ 17.50 Sausage, lyonnaise potatoes, lardons, fried egg, mixed leaves, croutons & vinaigrette

VEGETABLE RAINBOW Starter £ 7.90 / Mains £ 14.90 Seasonal vegetables, mixed leaves, pickled onions, radishes, quinoa, feta cheese

CHEVRE SALAD Starter £ 8.50 / Mains £ 15.50

Goat cheese salad with arugula and mixed leaves, caramelised apples, red onions, pecans & balsamic dressing

PRAWN WALDORF SALAD Starter £ 10.50 / Mains £ 17.50 Mixed leaves, walnuts, king prawns, apples, grapes, mustard/yogurt dressing

LE BOEUF

All our steaks are served with a choice of hand-cut chips or dauphinoise potatoes, Seasonal leaves

Add a sauce for £2.90. Choose from Dijon, Peppercorn, Gorgonzola or Mushroom

RIB-EYE £22.90

(8oz) Boneless rib steak from the rib section

SIRLOIN £ 21.90

(8oz) The nation's favourite, juicy & full of flavour

FILLET £ 26.90

(8oz) A pure cut of beef; lean, plump & scrumptious

ENTRECÔTE £ 42.90

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

CHATEAUBRIAND £ 49.90

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

BOURBON BURGER £12.90

Cheddar cheese, bacon, caramelized onions & bourbon sauce

CABERNET & BLUE CHEESE BURGER £13.90

Burger topped with melted gorgonzola, cabernet wine caramelized onions

STEAK BURGER £14.90

Burger topped with cheddar cheese, bacon, sirloin steak strips, fried egg

ALL BURGERS ARE SERVED WITH HAND CUT CHIPS

KID'S MENU

Up to 12 years old £8.00

Bunny pizza OR Fish or chicken goujons with chips

2 scoops of ice cream (Vanilla or chocolate)

OR

Crepe Simplette (Chocolate, toffee or Nutella)

SIDE ORDERS

DAUPHINOISE POTATOES £4.50

BOULANGÈRE POTATOES £ 4.50

CREAMY MASHED POTATOES £ 3.00

HAND-CUT CHIPS £ 3.80

FRENCH FRIES £ 3.50

SIDE SALAD £ 3.50

MIXED VEGETABLES £4.80

MARINATED OLIVES £ 2.50

LES PLATS

MUSHROOM GNOCCHI £13.90

Gnocchi with red onions, garlic, tomato purée, white wine & truffle oil

BLUE CHEESE GNOCCHI WITH PROSCIUTTO £14.50

Gnocchi with spinach, red onions, gorgonzola cheese, nutmeg & prosciutto

BOEUF BOURGUIGNON £20.90

Braised ox cheeks, horseradish mash potatoes, roasted carrots

BEEF CHEEKS £19.90

House smoked ox tongue, bacon & mushrooms, pomme purée

CONFIT DUCK £15.90

Duck leg Confit, honey roasted carrots, pesto mash potatoes & red wine jus

CORDON BLUE ROYAL £16.90

Chicken stuffed with Parma ham & cheese, roasted broccoli & asparagus, fondant potatoes, Suprême sauce

RACK OF LAMB £21.90

Garlic-crusted rack of lamb served with mushroom risotto

BARNSLEY LAMB CHOPS £17.90

Served with boulangère potatoes, creamy mustard & thyme sauce

LA TARTIFLETTE £14.90

Sliced potatoes, lardons, reblochon cheese, white wine, crème fraiche & salad

GOAT CHEESE CANNELLONI £13.90

Cannelloni with goat cheese and ricotta in light tomato sauce, salad

BOUILLABAISSE £15.90

Classic French seafood stew with capsicum rouille

HAKE FILLET £15.90

Served with grenobloise sauce & pomme puree, asparagus

SALMON £17.90

Pan fried salmon fillet with beetroot & parmesan risotto

MONKFISH £19.90

Served with crushed potatoes & capers, broccoli & butter sauce