

LES ENTRÉES

Duck rillettes £7.50

Pulled duck, raspberry marmalade, crostini, balsamic glaze

Scallops £9.90

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

Duo of salmon £7.90

Smoked and gravlax on toasted homemade bread, leaves, aioli

Calamari £6.90

Pan-fried calamari, potatoes, chorizo

Goat's cheese bon bons (v) £6.50

Served with beetroot puree, rocket, balsamic reduction

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

Roasted beet salad (v) Starter £7.90 / Main £11.90

Roasted beets, artisan lettuce, grilled halloumi and walnuts tossed with Dijon vinaigrette

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 Normandes Starter £7.50 / Main £14.50

Mussels in cream, lardons & apple cider

(Served with fries as a main)

LES PLATS

Cod Papillote £15.90

Baked with julienne vegetables and new potatoes, served with white wine sauce

Confit Duck £16.90

Duck leg Confit, duck fat roast herb potatoes, grilled gem lettuce, creamy sweet young peas & bacon

Bouillabaisse £14.50

A classic French seafood stew with boiled potatoes and vegetables

La Tartiflette £13.90

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

Gnocchi forestière (v) £12.90

Wild mushrooms, spinach and pine nuts sautéed in garlic butter, finished with cream & grilled parmesan breadcrumbs

Pork Belly £14.90

Oak smoked slow cooked caramelised pork belly, dauphinoise potatoes, honey glazed baby vegetables, suzette sauce

Cordon Bleu £16.50

Chicken stuffed with Parma ham and cheese, Lyonnaise potatoes, confit cherry tomatoes, baby spinach & shallots, wild 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 £2.50. 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 £21.90

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 £7.90

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