



Starters

Cauliflower soup served with croutons	£ 8.95
Traditional French Onion soup (v)	£ 10.95
Escargot, garlic and parsley butter (six or twelve)	£ 10.95/£ 17.95
Crusted camembert stuffed with mascarpone, apricot and walnut, mixed leaf salad, cranberry sauce (v)	£ 12.95
Iberico Ham and Bechamel Croquettes, tomato sauce	£ 12.95
Salmon gravadlax, mustard sauce, blini & lemon cream, Parmesan crisp	£ 12.95
Baked "Petit" Camembert, onion chutney, cruditées (v)	£ 12.95
Foie Gras Ballotine, toasted brioche, pickled mushrooms	£ 17.95
Goat's cheese and red onion Tartelette served with a mixed salad	£ 11.95
Potted Crab, ginger, coriander and Avocado cream	£ 13.95
Country style Pork terrine, pickled vegetables, toasted brioche	£ 13.95
Grilled Mussels, garlic crust	£ 12.95
Mature Iberico bellota ham	25g £ 12.50 / 50g £ 25.00

Sandwiches / Light lunch

Croque Monsieur - ham, cheese & bechamel	£ 11.95
Croque Madame - ham, cheese, bechamel & fried egg	£ 12.95
Roast beef and Horseradish Baguette	£ 11.95
Prawn cocktail and cucumber ciabatta	£ 12.95
Open fresh herb Omelette, mixed leaf salad (v)	£ 11.50
Fried egg Catalan, chorizo, tomatoes, potatoes and mix leaf salad	£ 13.95

To Share:

Fondue Savoyard served with charcuterie, new potatoes & fresh crusty bread	£ 28.95
Platter: Selection of charcuterie & cheese to share, fruit chutney, cornichons, pickles	£ 21.50

Main Course

Pan roasted Halibut fillet, sauté potatoes, confit shallots, tenderstem broccoli, citrus butter sauce	£ 30.95
9oz Beef burger, crusted brie, truffle mayonnaise, onion chutney, tomato, salad, pickle, brioche bun & fries	£ 21.95
Falafel burger, smoked tofu, cashew nut thousand island sauce, red onions, tomato, pickle, brioche bun & fries (vg)	£ 17.95
Pea, mint and green bean Risotto, roasted butternut squash and pumpkin seeds (vg)	£ 18.95
Fish Pie: salmon and smoked haddock, creamy mash potatoes, scallop and prawn, mix leaf salad	£ 23.95
Slow roasted shoulder of Lamb, bacon, peas, potatoes, tomato and lamb jus	£ 27.95
Duck leg confit, sauteed potatoes, green beans, caramelised onions and mushrooms	£ 25.95
Half pot roast chicken, fries, chicken jus	£ 24.95
Grilled dry aged rib-eye steak, green peppercorn sauce, fries	£ 34.95
Grilled beef fillet, green peppercorn sauce, fries	£ 39.95

Side Orders | £ 5.00

French fries | Green salad & vinaigrette | Steamed broccoli | Green beans with confit shallots |
Sweet potato fries, truffle mayonnaise £6.95

Dessert

Crème Brulee	£ 9.95
Chocolate and Nuts Brownie served with pistachio ice cream	£ 9.95
Lemon meringue tartlet served with Lemon sorbet	£ 9.95

Café Gourmand :

Crème Brulée,, Lemon Tart, Chocolate truffle, Chocolate Mousse, Macaron with coffee

Ice cream: Vanilla, Chocolate, Salted caramel, Rum and raisin, pistachio

Sorbet: Raspberry, Coconut, Lemon

£ 11.95

£2 (per scoop)

Cheese selection (unpasteurized), served with quince jelly

£ 11.95

If you have any food allergies or intolerances, please let us know.
Unfortunately, as food allergens are present in our kitchen, we cannot guarantee any menu items will be completely free of a particular allergen.
An optional service charge of 12.5% will be added to your bill.