



Cauliflower soup with croutons (vg)	£ 8.95
Traditional French Onion soup (v)	£ 10.95
Escargot, garlic and parsley butter ( six or twelve)	£10.95 £17.95
Market Salad, avocado, artichoke, carrot, Balsamic & Manchego dressing (v)	£11.95 £19.95
Salmon gravadlax, mustard sauce, blini & lemon cream, Parmesan crisp	£ 12.95
Breaded camembert stuffed with mascarpone, apricot and walnut, mixed leaf salad, cranberry sauce (v)	£ 13.95
Goat's cheese and red onion Tartelette served with mixed salad (v)	£ 11.95
Country style pork terrine, pickled vegetables, toasted brioche	£ 13.95
Grilled mussels with garlic crust	£ 12.95
Scallops in a creamy garlic sauce	£ 13.95
Foie Gras Ballotine, pickled wild mushrooms, toasted brioche	£ 17.95
Pan-fried king prawns with garlic, chili and pesto sauce	£ 13.95
Mature Iberico bellota ham	25g £ 12.50 / 50g £ 25.00

### Main courses

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Pan Roasted Halibut fillet, sauteed potatoes, tenderstem broccoli, confit shallots, 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
Fish Pie: salmon and smoked haddock, creamy mash potatoes, scallop and prawn, mix leaf salad	£ 23.95
Pea, mint and green beans Risotto, roasted butternut squash and pumpkin seeds (vg)	£ 18.95
Half Roast Chicken in a pot, fries, chicken jus	£ 24.95
Duck Leg Confit, sauteed potatoes, green beans, caramelised onions, mushrooms	£ 25.95
Traditional slow-cooked beef stew served with new potatoes	£ 25.95
Slow roasted shoulder of Lamb, peas, bacon, potatoes, tomato and lamb jus	£ 27.95
Grilled dry aged rib-eye steak, green peppercorn sauce, fries	£ 34.95
Grilled beef fillet served with green peppercorn sauce and Root vegetable gratin	£ 39.95
Rossini: Grilled beef fillet topped with pan fried foie gras, truffle and port sauce, fries	£ 44.95

### To Share

Cote de Boeuf, grilled dry-aged forerib of beef, green pepper sauce and fries (for 2 people)	£ 90.00
Fondue Savoyard served with charcuterie, new potatoes & fresh crusty bread	£ 28.95

### Side Orders | each £5.00

French Fries | Mash potatoes | Green salad with a vinaigrette dressing | Steamed broccoli  
 Green beans with confit shallots  
 Sweet potato fries with truffle mayonnaise **£6.95**

## Desserts

Crème Brulée	<b>£ 9.95</b>
Chocolate mousse served with Chantilly cream	<b>£ 9.95</b>
Apple, Banana and Pineapple crumble served with vanilla ice cream	<b>£ 9.95</b>
Chocolate and Nuts Brownie served with pistachio ice cream	<b>£ 9.95</b>
Lemon Meringue Tart served with lemon sorbet	<b>£ 9.95</b>

### **Café Gourmand** **£ 11.95**

Crème Brulée, Lemon Tart, Chocolate Mousse, Almond Financier, Chocolate Orange Truffle with coffee

### **Ice Cream or Sorbet** **(per scoop) £ 2.00**

Ice cream: Vanilla, Chocolate, Rum & Raisin, Pistachio, Salted Caramel

Sorbet: Raspberry, Coconut, Lemon

### **Fromages**

Cheese selection (unpasteurized) **£ 11.95**

### **Sweet Wines**

-Monbazillac Jour de fruit France	(100 ml) £ 8.00	(375 ml) £ 25.00
-Banyuls Clos des Paulilles	(100 ml) £ 9.00	(500 ml) £ 35.00
-Muscat de Saint Jean Minervois	(100 ml) £ 9.00	(500 ml) £ 35.00
-Château D'Yquem 1996 Premier Cru Supérieur Sauternes		(375 ml) £450.00

### **Coffee and Tea**

Black, espresso £ 3.20 White coffee, Cappuccino or Double espresso £ 3.60 Liquor Coffee £ 9.50

Tea Pot "English Breakfast", Earl Grey, Herbal tea (Peppermint – Camomile – Lemon & Ginger) £ 3.30

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