



Starters

Soup of the day (vg)	£ 8.95
Gazpacho, cold tomato and pepper soup, Parma Ham on toast	£ 9.95
Market Salad, avocado, apple, artichoke, carrots, tomato, beetroot, Manchego & Balsamic	£ 10.95
Baked "Petit" Camembert, onion chutney, crudités	£ 10.95
Salmon gravadlax served with mustard sauce, Manchego cheese crisp, blini & dill cream	£ 12.25
Steamed artichoke and French vinaigrette (vg)	£12.50
Grilled mussels with garlic crust	£ 11.95
Goat cheese and honey tartlet, onion marmalade, roasted figs, green salad	£ 11.95
Pan-fried king prawns with garlic, chili and pesto sauce	£ 13.95
Escargot, garlic and parsley butter (six or twelve)	six £ 10.95 twelve £17.95
Pan-fried fresh Foie gras, toasted brioche	£ 16.95
Mature Iberico bellota Spanish ham	25g £ 12.50 50g £ 18.95

Main course

Fish Pie: salmon, haddock and creamy mashed potatoes	£ 20.95
Roasted Salmon, new potatoes, edamame beans and citrus sauce	£ 24.95
Half chicken and fries, chicken jus	£ 22.95
Traditional slow-cooked beef stew served with new potatoes	£ 22.95
Duck leg confit, sauteed potatoes and bacon, French beans	£ 24.95
Slow-roasted lamb shoulder served with bacon, green peas, potatoes, tomato & lamb jus	£ 24.95
9oz Beef burger, brie, truffle mayonnaise, onion chutney, tomato, salad, pickle, brioche bun & fries	£18.95
Vegetarian Burger, black bean, carrot, chickpea, onion chutney, tomato, salad, brioche bun, fries	£ 15.95
Grilled dry aged rib-eye steak, green peppercorn sauce, fries	£ 29.95
Grilled beef fillet served with Bearnaise sauce and root vegetable gratin	£ 33.95
Rossini: Grilled beef fillet topped with pan fried foie gras, truffle and port sauce, French fries	£ 39.95
Cote de Boeuf, grilled dry-aged forerib of beef, green pepper sauce and fries	£ 79.00

Side Orders | each £5.00

Mashed potatoes | French fries | Green salad with a vinaigrette dressing |

Root vegetable gratin | Spinach cooked in garlic-infused olive oil | Green beans with shallots and butter

Dessert

Chocolate and nut brownie served with pistachio ice cream	£ 7.95
Tarte Tatin, served with salted caramel ice cream	£ 7.95
Classic vanilla Crème Brûlée	£ 7.95
Apple, banana and pineapple crumble served with vanilla ice cream	£ 7.95
Chocolate mousse served with Chantilly cream	£ 7.95
Eton Mess, meringue, fresh berries, red fruit coulis and Chantilly cream	£ 7.95
Café Gourmand	£ 10.95
<i>Chocolate brownie, crème brûlée, chocolate mousse, almond Financier and lemon tartlet served with coffee</i>	
Ice Cream or Sorbet	(per scoop) £ 2.00
<i>Ice cream flavours: Vanilla, Chocolate, Pistachio, Salted Caramel, Strawberry, Rum Raisin</i>	
<i>Sorbet flavours: Lemon, Alphonso Mango, Raspberry, Black Currant</i>	
Selection of cheese (unpasteurized)	£ 11.95

Sweet Wine

Monbazillac Jour de fruit France	(100 ml) £ 8.00 / (375 ml) £ 21.00
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	£ 2.90
White coffee, Cappuccino or Double espresso	£ 3.10
Liquor Coffee	£ 9.50
Pot of tea: English Breakfast, Earl Grey, herbal tea (Peppermint or Camomile)	£ 3.10