

Le Boudin Blanc

Sélection d'olives et amandes marinées £4.80
Mixed marinated olives and almonds

Les Entrées

<i>Escargots de Bourgogne persillés</i> <i>Snails with garlic and parsley butter</i>	<i>½ doz £7.50</i>	<i>doz £14.50</i>
<i>Gratinée à l'oignon</i> <i>French onion soup with grilled Emmental</i>		<i>£6.95</i>
<i>Saint-Jacques poêlées, sauce vierge</i> <i>Pan fried Scottish scallops, sauce vierge</i>		<i>£15.50</i>
<i>Tian de crabe de Cornouaille, avocat et concombre croquant</i> <i>Freshly caught hand-picked Cornish crab meat, avocado and cucumber</i>		<i>£14.50</i>
<i>Terrine de foie gras de canard et sa compote de fruits rouges et pomme</i> <i>Duck foie gras terrine served with homemade chutney and toasted sourdough</i>		<i>£15.50</i>
<i>Moules marinières à la crème</i> <i>Scottish mussels with white wine, shallots, parsley and cream</i>		<i>£13.50</i>
<i>Calamars frits et sauce tartare</i> <i>Fried calamari with tartare sauce</i>		<i>£13.50</i>
<i>Salade du marché et son crouton de fromage de chèvre grillé</i> <i>Mix market leaves with warm Devonshire's goat cheese</i>		<i>£10.95</i>

Some of our menu items contain nuts and other allergens, so please feel free to speak to a member of staff who will endeavor to help you make your selection.

Les Poissons

Sole de Douvres grillée, beurre Maître d'hôtel <i>Grilled Dover sole with Maître d'hôtel butter</i>	£39.50
Dos de cabillaud et ses légumes provençaux aux anchois <i>Fillet of north Devon cod, anchovies and Provençal vegetables</i>	£22.50
Crevettes sautées au beurre d'ail et piment <i>Sauteed tiger prawns with chilli, garlic and butter</i>	£23.95

Les Viandes

Steak tartare accompagné de pommes frites <i>Traditional raw beef tartare served with French fries</i>	£17.95
Entrecôte de bœuf, sauce béarnaise ou au poivre <i>12oz Lake District ribeye steak, 28 days aged, plain grilled or with béarnaise or peppercorn sauce</i>	£32.50
Filet de boeuf écossais, sauce béarnaise ou au poivre <i>8oz Scottish fillet steak, 28 days aged, plain grilled or with béarnaise or peppercorn sauce</i>	£35.00
Côte de veau des Pays-Bas grillée et sa moëlle, beurre Choron <i>10oz grilled rib of veal, served with its marrow, Choron butter</i>	£32.00
Quasi d'agneau du Pays de Galles, légumes verts et gnocchi, jus au romarin <i>Welsh rump of lamb, broad beans, peas and gnocchi, lamb jus</i>	£23.50
Suprême de poulet rôti au beurre Maître d'hôtel, pommes anna et champignons <i>Free range crown chicken breast with Maître d'hôtel butter, pommes anna and mushrooms</i>	£24.50

Légumes du jour	£4.00	Pommes frites	£4.00
Salade mixte	£4.00	Purée de pommes de terre	£4.00
Haricot verts	£4.00	Gratin dauphinois	£5.00

Corbeille de pain et beurre £4.00

Ouvert du mardi au vendredi : 12h-15h et 17h30-22h30 et samedi soir 16h-22h30

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Les desserts

<i>Selection de fromages</i> <i>Selection of fine cheeses</i>	£12.50
<i>Tarte tatin à l'ancienne, crème glacée à la cannelle</i> <i>Traditional apple tart tatin, cinnamon ice-cream</i>	£8.00
<i>Affogato au café</i> <i>Vanilla ice-cream with Espresso coffee</i>	£7.50
<i>Fondant au chocolat, crème glacée au pralin</i> <i>Hot chocolate fondant, praliné ice-cream</i>	£8.00
<i>Crème brûlée</i> <i>Crème brûlée</i>	£8.00
<i>Les glaces et sorbets maison</i> <i>Homemade sorbets and ice-creams</i>	£5.95

*A 12.5% discretionary service charge will be added to your bill.
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Liqueurs

	50ml
Bailey's	£6.50
Limoncello	£6.50
Tia Maria	£6.00
Kalhua	£6.00
Sambuca Antica Classic	£6.50
Disaronno	£7.00
Southern Comfort	£7.50
Cointreau	£8.00
Grand Marnier	£9.00
Drambuie	£10.00
Bénédictine DOM	£9.50
Fernet Branc	£9.50
Chartreuse Green	£17.50

Cafés

Café Filter	£2.70
Espresso	£2.70
Double Espresso	£3.20
Chocolat Chaud	£3.20
Café au lait	£3.20
Moka	£3.20
Cappuccino	£3.20
Macchiato	£2.70

Thés

"Tea Forté range is some of the finest teas and- innovative blends that are available today".

Organic Gingembre Citronelle	£3.80
Organic Citrus Mint	£3.80
Organic Citrus Camomile	£3.80
Organic Earl grey	£3.80
Organic Sencha	£3.80
Organic English Breakfast	£3.80

Cafés Liqueur

Café Irlandais : Irish Whiskey	£9.00
Café Charentais : Cognac	£9.00
Café Gascon : Armagnac	£9.00
Café Normand : Calvados	£9.00
Café Calypso : Tia Maria	£9.00

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