

Le Boudin Blanc

Sélection d'olives et amandes marinées £4.80

Mixed marinated olives and almonds

Les Entrées

<i>Huîtres de l'île de Jersey au naturel</i> <i>Jersey oysters</i>	<i>½ doz £16.50</i>	<i>doz £29.75</i>
<i>Escargots de Bourgogne persillés</i> <i>Snails with garlic and parsley butter</i>	<i>½ doz £7.15</i>	<i>doz £13.75</i>
<i>Soupe de poissons et sa rouille</i> <i>Classic Mediterranean fish soup served with croutons and cheese</i>		<i>£7.50</i>
<i>Gratinée à l'oignon</i> <i>French onion soup with grilled emmental</i>		<i>£6.95</i>
<i>Tian de crabe de Cornouaille avec sa Duxelle de champignons de Paris et son huile de noisette</i> <i>Freshly caught hand-picked Cornish crab meat with mushroom Duxelle and hazelnut oil</i>		<i>£14.50</i>
<i>Terrine de foie gras de canard, compote de figues</i> <i>Duck foie gras terrine with fig chutney</i>		<i>£15.50</i>
<i>Risotto aux champignons des bois et tuile de parmesan</i> <i>Wild forest mushrooms risotto with parmesan crisp</i>		<i>£14.50</i>
<i>Moules marinières à la crème</i> <i>Mussels with white wine, shallots, parsley and cream</i>		<i>£12.95</i>
<i>Salade de betteraves, pois chiches rôtis et tuile de sésame</i> <i>Heritage beetroots salad with roasted chickpeas with sesame crisp</i>		<i>£9.50</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</i>	£39.00
Crevettes grillées à l'ail et au persil <i>Grilled tiger prawns with garlic and parsley</i>	£23.95
Bar de ligne rôti aux artichauts poivrade et raisins secs, sauce bordelaise <i>Fillet of seabass with poivrade artichokes, sultanas and Bordelaise sauce</i>	£28.00
Queue de lotte poêlée, écrasé de pommes de terre aux câpres <i>Pan fried monkfish tail, crushed potatoes with capers</i>	£24.50

Les Viandes

Steak tartare accompagné de pommes frites <i>Traditional raw beef tartare served with French fries</i>	£17.95
Entrecôte de boeuf, sauce bordelaise ou au poivre <i>12oz 28 day aged grass fed ribeye steak, plain grilled, with red wine or peppercorn sauce</i>	£32.50
Côte de veau grillée des Pays-Bas, os à moelle Farcie et son jus au Beurre Choron <i>10oz Dutch grilled rib of veal, served with roasted bone marrow, Beurre Choron</i>	£33.50
Souris d'agneau braisée et garniture grand-mère <i>Braised lamb shank with bacon, mushrooms and baby onions</i>	£27.50
Confit de cuisse de canard des Landes, lentilles du Puy braisées et jus de veau <i>Free range duck leg confit, braised Puy lentils with light veal jus</i>	£20.95
Suprême de Poulet des Landes rôti, purée d'herbes et champignons royal grillés <i>Roasted Landes chicken breast with herbs puree and grilled wild mushrooms</i>	£24.50
Le boudin blanc aux pistaches, pommes mousseline à l'huile de truffe et jus au Porto <i>A light mousse sausage of chicken and pork, truffle oil mashed potatoes, pistachios and Port wine sauce</i>	£16.95

Légumes du jour	£4.00	Pommes frites	£4.00
Petits pois à la Française	£5.00	Purée de pommes de terre	£4.00
Epinards au beurre	£4.50	Gratin dauphinois	£5.50
Salade mixte	£4.00	Ratatouille	£5.50

Corbeille de pain et beurre £4.50

Ouvert du Mardi au Vendredi 12:00-15:00 17:00:-23:00 Samedi du 17:00-23:00

A 12.5% discretionary service charge will be added to your bill.
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Les Desserts

Crème brûlée à la vanille £8.00

Vanilla crème brûlée

2015 Château Violet, Sauternes, France

Glass (70ml): £8.50 Bottle (37.5cl): £39.00

Fondant au chocolat, crème glacée au pralin et rayons de miel £8.00

Hot chocolate fondant, praliné ice-cream and honeycomb 2015 Maury Rouge

“Mas Amiel”, France Glass (70ml): £9.95 Bottle (75cl): £71.00

Tarte tatin à l'ancienne, crème glacée à la vanille £8.00

Traditional apple tart tatin, vanilla ice-cream

NV Pommeau Tradition, Distillerie du Gorvello, Brittany

Glass (70ml): £9.95 Bottle (70cl): £85.00

Poire pochée au vin rouge et ses minis financiers £8.00

Poached pear in red wine with minis financiers

2018 Dindarello Moscato Giallo del Veneto, Italy

Glass (70ml): £9.20 Bottle (75cl): £72.00

Les glaces et sorbets maison £5.95

Homemade sorbets and ice-creams

Sélection de fromages fins £12.50

Selection of fine cheeses

Graham's Late bottle vintage Port 2013

Glass (70ml): £6.95 Bottle (75cl): £65.00

Petite assiette de chocolats maison £4.50

Homemade chocolate selection

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Liqueurs

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

Cafés

Café Filter	£2.50
Espresso	£2.70
Double Espresso	£3.20
Chocolat Chaud	£2.90
Café au lait	£3.20
Moka	£2.90
Cappuccino	£3.20
Macchiato	£2.70

Thés

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

Organic Citrus Mint	£3.80
Organic Gingembre Citronelle	£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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