

## STARTERS

### **Soupe du jour** 9.95

Pea and mint soup (vg)

### **Soupe à l'oignon** 10.95

French onion soup topped with cheese

### **Escargots au beurre d'ail** 11.95 | 19.95

6 or 12 snails in garlic and parsley butter

### **Artichaut Vinaigrette** 13.95

Steamed artichoke served with french dressing (v)

### **Feuilleté au fromage de chèvre rôti, oignons confit** 10.95

Roast goat cheese tartlet with red onions and rosemary honey, green salad

### **Foie Gras poêlé** 18.95

Pan fried Foie Gras with mushrooms and balsamic sauce

### **Saint Jacques à la crème d'herbes** 15.50

Pan fried Scallops in creamy fresh herbs sauce

### **Gambas poêlées au pesto** 13.95

Pan-fried king prawns with garlic, chili and pesto sauce

## MAINS

### **Roasted Cod Loin** £29.95

served with mashed potatoes, creamy spinach and citrus butter sauce

### **Demi-poulet fermier, frites Maison** 25.95

Chicken and fries, chicken jus

### **Confit de canard** 24.95

Duck leg confit, potatoes, vegetables, salad

### **Entrecôte au poivre** 32.95

Grilled dry aged rib eye steak, green peppercorn sauce, French fries

### **Daube de bœuf** 24.95

Traditional slow-cooked beef stew served with new potatoe

### **Epaule d'agneau de lait rôtie à basse température, lardons** 29.95

Slow-roasted lamb shoulder served with bacon, green peas, potatoes, tomato and lamb jus

### **Filet de bœuf grillé, frites maison et sauce au poivre vert** 39.95

Grilled beef fillet served with green peppercorn sauce, root vegetable gratin

### **Canard à l'orange**

Roast duck breast sauteed potatoes, mushrooms, green beans, orange sauce 24.95

### **Tartiflette** 16.95

Baked new potatoes and onions with reblochon cheese (v)

## SIDES 5.50

Steamed Broccoli with olive oil

Root vegetable gratin

Green beans

Mashed potatoes

Sweet potato fries

French fries

Green salad vinaigrette

Bread and Butter 2.50

## DESSERTS

### Tarte Tartin 8.95

Warm caramelised apple tatin served with salted caramel ice cream

### Crème brûlée à la vanille 8.95

Classic vanilla crème brûlée

### Crumble aux pommes et banane 8.95

Apple, pineapple and banana crumble served with creme anglaise

### Moelleux Chocolat £8.95

Warm chocolate moelleux served with Pistachio ice cream

### Café Gourmand 11.95

Selection of Sweet traditional petits fours

### Ice cream 2.50 per scoop

Chocolate, Pistachio, Salted caramel, Rum raisins, Vanilla

### Sorbet 2.50 per scoop

Lemon, Mango, Raspberry

### Fromages 14.95

Cheese selection (unpasteurized)

## COFFEE & TEAS

Black, White coffee, Cappuccino or Double espresso 3.45

Single espresso 2.50 Liquor Coffee 8.00

Tea Pot "English Breakfast", Earl Grey, Herbal tea *Peppermint / Chilli Chai / Camomile* 3.35

## SWEET WINES

Monbazillac Jour de fruit France

100ml 8.00 375ml 25.00

Banyuls Clos des Paulilles

100ml 9.00 500ml 35.00

Muscat de Saint Jean Minervois

100ml 9.00 500 ml 35.00

Château D'Yquem 2007 Premier

Cru Supérieur Sauternes

750ml 600.00

## DIGESTIFS

Fine Ruby Port 19% ABV 50ml 4.50

Taylors Late Bottled Vintage Port 2017 20% ABV 50ml 6.25

Courvoisier Cognac VS 40% ABV 25ml 4.25

Limoncello 25% ABV 50ml 4.65

Cognac XO Grande Champagne Hennessy 40% ABV 25ml  
14.50

Benedictine 40% ABV 25ml 6.00

Coffee Tequila liquor Cazcabel 34% ABV 25ml 6.00

Single Malt, Talisker, Laphroig, Glenmorangie 25ml 6.25

Blended Scotch Whisky Black Label 12 years old 40% ABV  
25ml 6.25

If you have an allergy, please talk to a team member for more information. Dishes may not contain specific allergens, as our food is prepared in areas where cross contamination may occur. (v) vegetarian (pb) plant-based.

Head Chef: Luiz Almeida

