

# LE MENU

~ APÉRITIF ~

**POUSSE RAPIÈRE** £10  
ORANGE & ARMAGNAC LIQUEUR, VIN SAUVAGE

**CHÂTEAU ROUGE PALE ALE** £4  
SAISON PALE ALE, AGED IN RED BURGUNDY BARRELS  
(1/2 PINT / 8% ABV)

~ STARTERS / PETITES PIÈCES ~

**BREAD & DUCK FAT BUTTER** £3  
**BAKED CAMEMBERT, THYME & RED ONION JAM (FOR 2)** £12  
**MIXED LEAF SALAD** £3

£6 EACH OR 3 FOR £15  
**CONFIT DUCK WING ON CELERIAC REMOULADE**  
**DUCK RILLETES w/BREAD, CORNICHONS, JAM**  
**CONFIT DUCK CROQUETTES w/CHILLI OR TRUFFLE MAYO**  
**SPINACH AND GOAT'S CHEESE CROQUETTES**



~ MAINS / PLATS PRINCIPAUX ~

**CONFIT DE CANARD** £12  
CONFIT MOULARD DUCK LEG FINISHED IN THE PAN  
WITH GARLIC & THYME

**MAGRET DE CANARD** £12  
PAN ROASTED OR CHARGRILLED MOULARD DUCK BREAST  
200G SERVED MEDIUM RARE  
(RED WINE JUS +£1)

**DUCK BURGER** £12  
100% BARBARY DUCK LEG MINCE  
w/PRUNE MAYO & BABY GEM ON BRIOCHE

**VEGETABLE TARTE PROVENÇALE** £12  
AUBERGINE, MUSHROOM, COURGETTE, PEPPERS,  
TOMATO & GOAT'S CHEESE ON PUFF

**GOAT'S CHEESE, PRUNE & WALNUT SALAD** £8  
(ADD DUCK +£4)

**MOULES MARINIÈRES** £7 / £12  
MUSSELS IN A WHITE WINE, SHALLOT AND CREAM BROTH

## PRIX FIXE

**MIXED LEAF SALD**  
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**CONFIT DE CANARD**  
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**ONE SIDE**  
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**£17**



**FRENCH TONIQUE** £10  
GIN, CHAMBORD, ELDERFLOWER LIQUEUR, TONIC

~ FOR 2 TO SHARE ~

**LE GRAND JEU** £34  
CONFIT DUCK LEG, 100G CHARGRILLED BREAST,  
100G PAN ROASTED BREAST & DUCK BURGER

**WHOLE MAGRET DE CANARD** £28  
450-480G MAGRET DUCK BREAST  
PAN ROASTED OR GRILLED  
(RED WINE JUS +£1)

**DUCK WELLINGTON** £36  
380G MAGRET DUCK BREAST /PARMA HAM,  
SPINACH, MUSHROOM BAKED IN PUFF PASTRY  
(REQUIRES 48 HOURS NOTICE)

~ SIDES / ACCOMPAGNEMENTS ~

**SEASONAL GREENS WITH LARDONS** £4  
**DEEP FRIED CAULIFLOWER** £4  
**GREEN BEANS, FRIED IN GARLIC BUTTER** £5  
**PUY LENTILS w/SHALLOTS & CARROTS** £4  
**FRITES** £4 (w/TRUFFLE OIL +£1)

## LUNCH SPECIALS (12PM-3PM)

**CONFIT DE CANARD  
& CHIPS OR SALAD**  
IN £13 / OUT £11

**CONFIT DUCK BURGER**  
IN £9 / OUT £7

**DUCK STEAK BAGUETTE**  
IN £9 / OUT £7

~ DESSERTS ~

**CRÈME BRÛLÉE** £6  
**TARTE AUX POMMES** £6  
**DARK CHOCOLATE MOUSSE** £6  
**FROMAGES À TROIS** £8  
(CHÈVRE, BON GRIVOIS, COMTÉ)

~ DIGESTIFS ~

**MAS CRISTINE RIVESALTES AMBRÉ** £10  
**ARMAGNAC CHATEAU DE LABAUDE VS** £8

IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENT, PLEASE NOTIFY YOUR WAITER

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL, THIS GOES DIRECTLY TO THE STAFF

PLEASE NOTE THAT WE ARE A CASHLESS BUSINESS: WE ACCEPT ALL MAJOR CARDS AND OTHER CONTACTLESS METHODS