

APÉRITIF

GLASS OF KIR ROYALE (125ML) 4,95
Blanc de Blancs brut with cassis

HORS D'OEUVRES

OLIVES 2,90

Mixed olives marinated in olive oil,
garlic & herbs

PIQUANT MIXED OLIVES 4,10

Spicy marinated olives with rose harissa,
caper berries and cornichons

SAUCISSON SEC 3,85

Thinly sliced, cured Burgundian sausage

BREAD 2,60

Freshly baked sourdough baguette with butter

FOUGASSE 5,40

Leaf shaped garlic bread with parsley and sea salt

PISSALADIÈRE

Traditional warm flatbread from Nice
with caramelised onions

ANCHOVY 4,75 REBLOCHON 4,95
Anchovies, olives Reblochon cheese
and parsley and thyme

STARTERS

FRENCH ONION SOUP 5,95

Rustic French onion soup with a sourdough
croûte and melted Comté cheese

CALAMARI 6,95

Breadcrumbed squid sautéed in garlic,
lemon and parsley with tartare sauce

CHICKEN

LIVER PARFAIT 6,75

Chicken liver pâté with toasted brioche
and spiced apple chutney

PRAWN GRATINÉE 7,95

King prawns in a white wine, garlic, chilli
and tomato sauce with toasted garlic
and parsley croutons

CHARCUTERIE BOARD 7,35

Jambon de Savoie, smoked duck
breast, saucisson sec and duck rillettes
with baby gem salad and chargrilled
pain de campagne

WARM ROQUEFORT SALAD 5,75

Endive, walnut and crouton salad
with a warm Roquefort cheese dressing

SMOKED SALMON 8,75

Sliced smoked salmon with dill, shallots,
baby capers and crème fraîche dressing
with toasted sourdough bread

CRAB MAYONNAISE 8,75

Crab mayonnaise with avocado, cucumber,
capers and tarragon with toasted
sourdough bread

STEAK TARTARE 7,25

Finely chopped raw beef mixed with shallots,
capers, cornichons, egg yolk and Cognac

LIGHT MAINS

GOATS CHEESE SALAD 10,75

Warm goats cheese and roasted vegetable salad
with black olive tapenade crostini

SPINACH AND MUSHROOM CRÊPES 11,25

Baked crêpes with wild mushrooms,
spinach and Comté cheese

CHICKEN AND WALNUT SALAD 12,25

Chargrilled chicken with avocado,
baby gem lettuce, baby spinach, shallots, French
beans, walnuts, croutons and a mustard dressing

TUNA NIÇOISE 14,25

Chargrilled fresh tuna steak (served medium
rare) on classic Niçoise salad with French beans,
cherry tomatoes, black olives, peppers, new
potatoes, egg, baby gem lettuce and red onion

RISOTTO VERT 10,95

Risotto with peas, broad beans, green beans,
courgette, baby spinach, pesto, mint and rocket

SALMON 13,75

Chargrilled salmon with ratatouille
and a lemon juice and olive oil dressing

MEAT & FISH

ROAST DUCK BREAST 15,25

Roasted duck breast (served pink) with gratin
potato and a griottine cherry and veal sauce

ROAST SEABASS 15,95

Roast seabass fillet, braised fennel and a
Champagne beurre blanc with chives
and tomato concasse

GRILLED SWORDFISH 14,50

Grilled swordfish served with
slow-cooked Tarbais beans, rocket
and a lemon and caper dressing

BEEF BOURGUIGNON 15,95

Traditional Beef Bourguignon with
potato and chive purée, bacon lardons
and chestnut mushrooms

FISH PARMENTIER 12,95

Haddock, prawn and salmon in a creamy
white wine and leek sauce, topped with
mash potato and Comté cheese

ROASTED PORK BELLY 14,50

Pan roasted pork belly with gratin potato,
braised Savoy cabbage, apples,
thyme and Calvados jus

HADDOCK GOUJONS 11,95

Breadcrumbed slices of haddock fillet with frites,
braised minted peas and tartare sauce

GRILLS

HALF CHARGRILLED POULET 'BRETON' 11,95

Corn fed chicken reared in the heart of rural
Brittany in the west of France which is renowned
for its poultry.
Served with frites

— choice of sauces —

GARLIC BUTTER 1,40

Normandy butter with garlic,
lemon and parsley

PROVENÇALE SAUCE 1,85

Cherry tomato, basil, garlic, caramelised
onions and black olives

WILD MUSHROOM SAUCE 2,75

Wild mushroom, crème fraîche and thyme

STEAKS

All of our steaks are from 30 day aged grain fed
cattle and served chargrilled with frites

10OZ RIBEYE 17,95

10OZ SIRLOIN 19,50

7OZ FILLET 21,50

— choice of sauces —

GARLIC BUTTER 1,40

Normandy butter with garlic,
lemon and parsley

BÉARNAISE SAUCE 2,10

Tarragon, egg, shallot and butter sauce

ROQUEFORT BUTTER 2,10

Normandy butter with Roquefort cheese

PEPPERCORN SAUCE 2,35

Green peppercorn, Cognac and cream

TRUFFLE HOLLANDAISE 3,10

Hollandaise sauce infused with black truffles

SIDES

FITES 2,95

GREEN SALAD 2,95

BRAISED MINTED PEAS 3,35

GLAZED CARROTS 3,15 with parsley

CREAMED SPINACH 3,95

FRENCH BEANS 3,35

TOMATO SALAD 3,35 with basil and shallots

GRATIN POTATO 3,35

PLATS RAPIDES

STEAK FRITES 11,95

Chargrilled thinly beaten out
minute steak with frites and
garlic butter (served pink)

POULET GRILLÉ 12,75

Chargrilled butterflyed chicken
breast with wild mushroom,
crème fraîche and thyme sauce,
served with gratin potato

MOULES FRITES 12,95

Mussels cooked with white wine,
garlic, shallots, parsley and
fresh cream, served with frites

MARCH SPECIALS

APÉRITIF

ST-GERMAIN SPRITZ 5,95

A light and refreshing apéritif, made
with St-Germain elderflower liqueur,
topped with Blanc de Blancs sparkling
wine and a splash of soda

STARTER

SALADE DE CREVETTES 8,95

Tiger prawn salad with avocado, baby gem
lettuce, red onion, capers, dill and crème
fraîche dressing

MAINS

ESCALOPE DE VEAU 14,95

Sautéed breaded veal escalope with
watercress, lemon and veal jus

PAN ROASTED HADDOCK FILLET 14,50

Pan roasted haddock fillet served with
pommes Lyonnaise, sautéed spinach and
a Champagne beurre blanc

HERB ROASTED CHICKEN SUPRÊME 13,95

Herb roasted chicken suprême wrapped
in French streaky bacon, served with
Jerusalem artichokes and a creamy
mustard sauce

SIDE

POMMES RISSOLÉES 3,95

Diced potatoes sautéed with bacon
lardons, thyme, parsley and pearl onions

DESSERT

PROFITEROLES 6,50

Vanilla ice-cream filled choux pastry with
warm chocolate sauce and
toasted hazelnuts

VEGETARIAN & GLUTEN-FREE MENUS AVAILABLE

Ask your server for details and for additional
allergen information