

## APÉRITIFS

MOUSSEUX KIR - Cassis, Framboise ou Pêche.....	Blanc 4.25/Vouvray 6.95/Royale 9.25
PINEAU DES CHARENTES - Rouge ou Blanc.....	4.50
SPRITZER - Citron, Aperol, Mandarine.....	6.95
BIÈRES, CIDRE - 330ml bottle.....	Meteor, Alsace 3.95/ Pietra, Corse 4.50/ Cidre Bolé, Bretagne 3.95

## CASSE-CROÛTES | APERITIF NIBBLES

FLÛTE À L'AIL (V).....	4.75
Proper Garlic Bread. Whole slow proved artisan baguette, Normandy Butter, garlic & parsley. Freshly baked allow 12 minutes	
PIMENTS ÉPICÉS FARÇIES (V).....	4.25
Hot, spicy & sweet baby red Sicilian peperoncini stuffed with barrel aged feta & herbs	
RADIS, AÏOLI, FLEUR DE SEL (V).....	3.50
French breakfast radishes, Camargue sea salt, aioli	
NOIX A L'HARISSA ROSE (V).....	2.95
Roast Rose Harissa spiced cashews, almonds & peanuts	
AMANDES MARCONA (V).....	3.75
Salted roast Spanish Marcona almonds	
POP CORN AU CHÈVRE (V).....	3.50
French goats cheese & black pepper pop corn	
CONFIT DE SAUMON FUMÉ.....	4.95
Potted London cure smoke salmon, cucumber & dill	
REMOULADE DE CELERI (V).....	3.25
Celeriac remoulade, Dijon mustard, mayonnaise	
CREVETTES FUMÉES AÏOLI.....	4.50
Maldon kiln smoked shell on prawns, aioli, lemon	
PAIN, BEURRE.....	1.75
Crispy slow proved half baguette, unsalted Normandy butter	

## ENTRÉES | STARTERS

SOUPE À L'OIGNON.....	4.95
Classic French onion soup, crouton & gruyère	
ESCARGOTS À LA BOURGUIGNONE.....	6.95
Six 'petit gris' snails, parsley, tarragon & garlic, crispy baguette	
SAUMON TRADITION.....	7.75
London cure smoked salmon, hand sliced salmon & 'potted' salmon, pickled cucumber, horseradish, croutons	
IMAN BAYILDI (V).....	5.95
Spiced aubergine salad, red pepper & harissa dressing, Greek yoghurt, grilled crostini	
POISSONS FUMÉS.....	8.50
Smoke fish board, Somerset Eel, Potted salmon, London cure smoked salmon, Kiln smoke prawns, Boulogne Herring, cucumber & dill	
FLAN D'ASPERGES ET RICOTTA FUMÉE.....	6.50
Asparagus flan, smoked ricotta shaving, sauce Mornay	

## OLIVES

NOCELLARA (V).....	3.50
Nocellara del Bellice, jumbo olives	
MANZANILLA DU MAROC AU CITRON (V).....	3.50
Manzanilla olives, preserved lemon & turmeric	
OLIVES NOIRES DOUCES DE MARRAKESH(V).....	2.95
Pitted Moroccan black olives, naturally ripened	

## SÉLECTION DE CHARCUTERIES ARTISANALES

LYON	
Colette Sibilia, aux Halles de Lyon – since 1917	
Rosette de Lyon .....	4.75
Saucisson sec.....	4.50
Goose & pork rillettes.....	4.25
Veal tongue remoulade.....	3.75
ASSIETTE DE CHARCUTERIE.....	8.50
Charcuterie selection. Madame Sibilia, Lyon. Saucisson & Rosette Potted goose & pork, cornichons, veal tongue remoulade & croutons	

SOUPE DE POISSONS PROVENÇALE.....	7.50
Red mullet, rockfish, shellfish & saffron soup, rouille, croutons & Gruyère	
STEAK TARTARE.....	7.95
Hand chopped fillet steak 'tartare', 80g, croutons	
SALADE DE CHÈVRE ET BETTERAVE.....	5.95
Grilled goat cheese on crouton, beetroot, walnuts & balsamic vinaigrette	
CEVICHE.....	7.95
Classic marinated raw seabass, lime, chili, ginger & spring onion, avocado & basil, sesame croutons	
COQUILLES SAINT JACQUES.....	9.50
Pan fried scallops, pancetta, Jerusalem artichoke purée & red wine reduction	

## TO SHARE

HORS D'OEUVRES 'ROYALE'.....	11.50
A generous selection of hors d'oeuvres smoked fish, charcuteries, crudities & crispy slow proved half baguette, unsalted Normandy butter	

## BOEUF-SÉLECTION

Served with a choice of Béarnaise / Hollandaise / Roquefort Poivre Vert / Harissa & Pepper Relish / Aioli

STEAK FRITES.....	14.75
225g Prime Flat iron steak, choice of sauce, French fries	
BROCHETTE DE BOEUF À L'ANCIENNE.....	18.50
Skewer of Hereford beef fillet, red pepper, onion & courgette, spiced couscous or pommes frites, choice of sauce	
FILET DE BOEUF approximate weight 275g.....	23.50
14 day aged Hereford fillet – cut from the chateau, choice of sauce	
STEAK HACHÉ.....	10.95
House hamburger, 200g aged Herons Farm beef, brioche bun, aioli, harissa & red pepper relish, wally pickle, French fries	
Add Gruyere + 1.00, Alsace Black Bacon +1.50, Roquefort +1.50	

## PLATS BOURGEOIS | MAINS

POULET FERMIER 'LABEL ROUGE' AU CITRON, ESPELETTE ET HUILE D'OLIVE.....	12.50
French free range chicken supreme 'roast on the bone' Espelette pepper, lemon & soft green herbs	
LAPIN FARCI A LA MOUTARDE.....	15.25
Stuffed leg of Vendée rabbit, pancetta, potatoes Lyonnaise, baby carrots & creamy mustard sauce	
POISSON DU JOUR.....	MARKET PRICE
Day boat fish of the day	
STEAK TARTARE.....	15.50
Hand chopped Hereford fillet steak 'tartare', 150g, French fries	
POISSON FRIT À L'ANGLAISE.....	14.50
Deep fried haddock filet, pea puree, French fries & sauce tartare	
FOIE DE VEAU SAUCE VIN ROUGE.....	16.50
Chargrilled calf liver, mashed potatoes, onion ring, red wine & cornichons sauce	
MAGRET DE CANARD RÔTI, SAUCE AUX MÛRES & GRATIN DAUPHINOIS.....	17.50
Roasted Duck breast, hazelnut & Alsace bacon stuffed cabbage, blackberry & thyme jus, gratin dauphinois	
FILET DE TRUITE EN CROÛTE.....	15.50
Sea Trout filet in puff pastry, confit artichokes, smoked sundried tomatoes, leek puree & chive beurre blanc	
FILET DE LOTTE ET CREVETTES A L'INDIENNE.....	23.50
Monkfish & king prawns curry, Basmati pilaf, classic condiments	

## SPECIALITÉ

CÔTE DE BOEUF ANGUS DOUBLE À L'OS, GRILLÉE for two. 28.50 per person  
Chargrilled 48 day dry scotch Arberdeen Angus rib of beef on the bone Beurre a l'ail, fleur de sel & mignonette pepper, choice of sauce

## GARNITURES / SIDES

EXTRA FINE GREEN BEANS, ALMONDS.....	3.50	GRATIN DAUPHINOIS.....	3.50
CREAMED LEAF SPINACH.....	3.50	RAS EL HANOUTT COUSCOUS.....	3.00
POMMES FRITES MAISON.....	3.50	SICILIAN TOMATOES, RED ONION & BALSAMIC.....	4.50
NEW POTATOES.....	3.50	GREEN LEAF SALAD.....	3.50
		MASHED POTATOES.....	3.50