



MENUS



A LA CARTE

- A Portion of Bread & Butter 2
A Portion of Olives 3

STARTER

- Classic French Onion Soup 11.55
with Croûtons & Gratinated Emmental Cheese
- Salade d'Endive 11.25
with Beetroot, Caramelized Walnuts, Roquefort & Vinaigrette
- Baked Red Pepper & Goat's Cheese Tarte 12
with Onion Confit & Pesto
- Prawn Cocktail 11.5
served with Marie Rose Sauce
- Seafood Risotto 15.75
with Fresh Tomato, Chilli, Ginger, Garlic & Basil Sauce
- Tian of Crab 15.25
Layers of White Crab, Avocado, Tomato and Brown Crab
- Grilled King Prawns 17.5/32
*in a Chilli, Garlic, Ginger & Lime Butter Sauce
with Crayfish Croquettes*
- Grilled Scallops 17.5/32
served with Cauliflower Puree, Rocket Salad & Sauce Vierge
- Grilled Goat Cheese 11.25/16.5
*served on Croutons with Mixed Salad, Beetroot,
Basil & Olive Oil Dressing*

MAIN COURSES

- Salmon Niçoise 18.5
*Grilled Fillet of Salmon with Potato Salad, French Beans, Boiled Egg,
Tomato, Olive Tapenade & Anchovies*
- Grilled Fillet of Salmon 23
with Spinach, Minted New Potatoes & Bearnaise Sauce
- Grilled Fillet of Sea Bass 25
with Seasonal Vegetables & Sauce Vierge
- Grilled Medallions of Monkfish Basquaise 27
with Chorizo, Red Pepper, Fennel & Onion Confit
- Seafood Linguini 26
*Calamari, King Prawns, Scallops & Mussels in a Chilli,
Garlic, Fresh Herb & Tomato Sauce*
- Braised Beef Bourguignon 19.5
with Mash Potato
- Chicken Dijonnaise 21
*Pan Roast Free Range Chicken Breast, French Beans,
Dauphinoise Potato & Mustard Sauce*

- Braised Pork Belly 21
with Red Cabbage, Lyonnaise Potatoes & Apple Sauce
- Pan Roast Duck Breast 23
served with Sautéed Spinach, Berry Compote & Port Saucer
- Grilled Calves Liver 24.5
served with Mash, Mushroom, Bacon, & Port Wine Sauce
- Pan Roast Rump of Lamb 23
served with Mange Tout, Boulangère Potatoes & Minted Lamb Jus
- Pan Roast Best End of Lamb Persillé 28
with Mange Tout, Dauphinoise Potatoes & Rosemary Jus
- Onglet de Boeuf Bordelaise 21
*Traditional French cut of Beef served with Caramelized Onions,
Bordelaise Sauce & French Fries (Best served Rare or Medium Rare)*
- Grilled Entrecote of Beef 30
*served with French Fries & a choice of Madagascan Peppercorn Sauce
or Bearnaise Sauce*
- Grilled Rib Eye Steak 32
served with French Fries & Classic Café de Paris Butter
- Grilled Prime Fillet of Beef 36
served with Sautéed Spinach, Wild Mushrooms & Madeira Sauce
- Omelette of your choice served with a Salad Garnish & French Fries 16.25
*Add: Cheese, Tomato, Chive, Mushroom - £1 each
Add: Ham - £1.5 / Add: Spinach - £3*
- Croque Monsieur / Madam 17.25
*Ham & Cheddar Cheese Toasted Sandwich with a Salad Garnish
& French Fries, Madam with a Fried Egg - Supplement £1*
- Portobello Mushroom Risotto 17.25
with Crème Fraîche & Grated Parmesan
- Crepe Provençale 17.5
Crepe with Ratatouille, Cheese, Tomato & Basil Sauce
- Chicken Caesar Salad Served with Gem Lettuce, Anchovies, 18.5
Boiled egg, Croutons, Bacon, Parmesan & Caesar Dressing

ACCOMPAGNEMENT

- French Fries 4
- Mash Potato, Green Salad 4.5
- Tomato & Onion Salad, Mixed Salad 4.5
- Sautéed Potatoes, New Potatoes 5
- Sautéed Mushrooms, Mixed Vegetables, French Beans, Mange Tout 6
- Gratin Dauphinoise, Sautéed Spinach, Ratatouille Gratin, Stem Broccoli 6
- Extra Sauce 2.5

All prices are inclusive of VAT. An optional 12.5% gratuity will be added to your bill. Whilst every effort is made to be extremely careful, it is with regret that we cannot guarantee any of our dishes to be free of nut traces. Any allergies please speak to the manager on duty.