



À LA CARTE

A Portion of Bread & Butter	4	Chicken Dijonnaise	24
A Portion of Olives	4	<i>Pan Roast Free Range Chicken Breast, French Beans, Dauphinoise Potato & Mustard Sauce</i>	
STARTER			
Classic French Onion Soup <i>VG</i>	13.5	Braised Beef Bourguignon	23
<i>with Croûtons & Gratinated Emmental Cheese</i>		<i>with Mash Potato</i>	
Salade d'Endive <i>V</i>	14	Pan Roast Duck Breast	26.5
<i>with Beetroot, Caramelized Walnuts, Roquefort & Vinaigrette</i>		<i>Served with Sautéed Spinach, Berry Compote & Port Sauce</i>	
Mozzarella, Tomato & Rocket Salad <i>V</i>	14	Omelette of your choice served with a	17.5
Baked Red Pepper & Goat's Cheese Tarte <i>V</i>	14	<i>Salad Garnish & French Fries</i>	
<i>with Onion Confit & Pesto</i>		<i>Add: Cheese, Tomato, Chive, Mushroom - £1 each</i>	
Prawn Cocktail	14.5	<i>Add: Ham - £1.5 / Add: Spinach - £3</i>	
<i>Served with Marie Rose Sauce</i>		Croque Monsieur / Madam	18.5
Seafood Risotto	18.5	<i>Toasted Ham & Cheddar Cheese</i>	
<i>with Fresh Tomato, Chilli, Ginger, Garlic & Basil Sauce</i>		<i>with a Salad Garnish & French Fries</i>	
Tian of Crab	18.5	<i>Madam with a Fried Egg - Supplement £1</i>	
<i>Layers of White Crab, Avocado, Tomato & Brown Crab</i>		Vegetable Rissotto <i>V</i>	18.5
Grilled King Prawns	19/35	<i>Served with Crème Fraiche, Pesto & Grated Parmesan</i>	
<i>in a Chilli, Garlic, Ginger & Lime Butter Sauce</i>		Crepe Provençale <i>V</i>	18
<i>with Crayfish Croquettes</i>		<i>Baked Crepe with Ratatouille and Cheese Sauce</i>	
Grilled Scallops	19/35	Mozzarella, Sweet Potato, Red Pepper,	18.5
<i>Served with Cauliflower Puree, Rocket Salad</i>		<i>Spinach & Pinenut <i>V</i></i>	
<i>& Sauce Vierge</i>		<i>Baked in Puff Pastry served with Romesco sauce</i>	
Grilled Goat Cheese <i>V</i>	14/19	Braised Pork Belly	24.5
<i>Served on Croutons with Mixed Salad, Beetroot,</i>		<i>with Red Cabbage, Lyonnaise Potatoes & Apple Sauce</i>	
<i>Basil & Olive Oil Dressing</i>		Chicken Caesar Salad	19.5
MAIN COURSE			
Salmon Niçoise	20	<i>Served with Gem Lettuce, Anchovies, Boiled egg, Croutons, Bacon, Parmesan & Caesar Dressing</i>	
<i>Grilled Fillet of Salmon with Potato Salad, French Beans, Boiled Egg, Tomato, Olive Tapenade & Anchovies</i>		Grilled Calves Liver	26
Grilled Fillet of Salmon	26.5	<i>Served with Mash, Mushroom, Bacon & Port Wine Sauce</i>	
<i>with Spinach, Minted New Potatoes & Bearnaise Sauce</i>		Pan Roast Best End of Lamb Persillé	30
Pan Roast Fillet Of Halibut Dieppoise	29	<i>with Mange Tout, Dauphinoise Potatoes & Rosemary Jus</i>	
<i>Served with Mussels, Prawns, Mushrooms</i>		Grilled Sirloin Steak	34
<i>& Creamy White Wine Sauce</i>		<i>Served with French Fries & a choice of Pepper Sauce or Bearnaise Sauce</i>	
Grilled Medallions of Monkfish Basquaise	29.5	Grilled Rib Eye Steak	36
<i>with Chorizo, Red Pepper, Fennel & Onion Confit</i>		<i>served with French Fries & Classic Café de Paris Butter</i>	
Seafood Linguini	30	Grilled Prime Fillet of Beef	38
<i>Calamari, King Prawns, Scallops & Mussels in a Chilli, Garlic, Fresh Herb & Tomato Sauce</i>		<i>served with Sautéed Spinach, Portobello Mushrooms & Madeira Sauce</i>	

ACCOMPAGNEMENT

French Fries	4.5	Mixed Salad	5	Mixed Vegetables	6	Sautéed Spinach	7
Mash Potato	5	Sautéed Potatoes,	5	French Beans	6	Ratatouille Gratin	7
Green Salad	5	New Potatoes	5	Mange Tout	6	Stem Broccoli	6
Tomato & Onion Salad,	5	Sautéed Mushrooms	6	Gratin Dauphinoise	6	Extra Sauce	2.5

All prices are inclusive of VAT. An optional 10% 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.

V Vegetarian
VG Vegan