



MENU



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

A LA CARTE

STARTER

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

MAIN COURSES

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

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

ACCOMPAGNEMENT

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

VEGETARIAN & VEGAN

Vegetable Tagine served with Couscous and Harissa Yoghurt <i>VG</i>	16	Mozarella, Advocado, Tomato & Beetroot Salad <i>V</i>	12
Ragout of Chickpeas Ratatouille & Spinach <i>VG</i>	14	Mozarella, Sweet Potato, Red Pepper, Spinach & Pinenut baked in Puff Pastry served with Romesco Sauce <i>VG</i>	16
Vegetable Rissotto with Crème Fraiche and Pesto <i>V</i>	15		

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, *V* Vegetarian
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. *VG* Vegan