



# MENU



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

## A LA CARTE

### STARTER

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

### MAIN COURSES

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

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

### ACCOMPAGNEMENT

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

### VEGETARIAN & VEGAN

<b>Vegetables Tagine served with Couscous and Harissa Yoghurt</b> <i>VG</i>	16	<b>Ragout of Chickpeas Ratatouille &amp; Spinach</b> <i>VG</i>	14
<b>Cauliflowers with Golden Raisins, Ricotta &amp; Capers</b> <i>V</i>	10	<b>Gratinated Spinach, Pinenut &amp; Raisins served with Croutons</b> <i>VG</i>	12
<b>Warm Salad of Mozzarella &amp; Asparagus</b> <i>V</i>	12	<b>Vegetable Rissotto with Crème Fraiche and Pesto</b> <i>V</i>	15
		<b>Mozarella, Sweet Potato, Red Pepper, Spinach &amp; Pinenut baked in Puff Pastry served with Romesco Sauce</b> <i>VG</i>	16

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.**