



MENU



A La Carte

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

starter

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

Main Courses

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

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

Portobello Mushroom Risotto 17.25
with Crème Fraiche & 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.**