



## STARTERS A LA CARTE

<b>Classic French Onion Soup</b>	9.75
With Croutons & Gratinated Emmental	
<b>Seafood Risotto</b>	12.5
With Fresh Tomato, Chilli, Ginger, Garlic & Basil Sauce	
<b>Crab Florentine</b>	12.5
Spinach, Spring Onion & White Crab, Gratinated with a Light Cheese Sauce	
<b>Grilled Goat Cheese</b>	9.5/14
Served on Croutons with Mixed Salad, Beetroot, Basil & Olive Oil Dressing	
<b>Traditional Mediterranean Fish Soup</b>	8
Served on Croutons, Rouille & Emmental Cheese	
<b>Grilled King Prawns</b>	14 / 25
In a Chilli, Garlic, Ginger & Lime Butter Sauce With Herb Risotto	
<b>Grilled Scallops</b>	14 /25
Served with Cauliflower Puree, Rocket Salad & Sauce Vierge	

## SIDES

A Portion of Bread & Butter	1.5
A Portion of Olives	2.5
French Fries / Mash Potato	3.5
Green Salad	4
Tomato & Onion Salad / New Potatoes	4
Mixed Salad / French Beans / Mange Tout	4.5
Sautéed Mushrooms / Mix Vegetables	4.5
Sautéed Spinach/ Sautéed Potatoes	4.5
Dauphinoise Potatoes	5
Rosemary Sweet Potatoes Wedges	5

## MAINS A LA CARTE

<b>Grilled Fillet of Salmon</b>	18.95
With Spinach, Minted New Potatoes & Bearnaise Sauce	
<b>Grilled Fillet of Halibut</b>	23.5
In a Mussel, Leek, Prawn, White Wine & Creamy Herb Sauce	
<b>Fish Parmantier</b>	17.5
Cod, Haddock, Prawns & Salmon in a Creamy Leek, Chive & Mushroom Sauce, Gratinated with Mash Potato & Emmental Cheese	
<b>Seafood Linguine</b>	23
Calamari, King Prawns, Scallops & Mussels in a Chilli, Garlic, Fresh Herb & Tomato Sauce	
<b>Grilled Calves Liver</b>	22.5
With Mash Potato, Mushroom, Bacon & Port Wine Jus	
<b>Chicken Stroganoff</b>	17.5
Sliced Sautéed Chicken Breast in a Mushroom & Onion Sauce with a Pilaf Rice	
<b>Pan Roast Best End of Lamb Persillé</b>	24.5
With Mange Tout, Dauphinoise Potatoes & Rosemary Jus	
<b>Grilled Rib Eye Steak</b>	28.5
With French Fries & Classic Café de Paris Butter	
<b>Grilled Entrecote of Beef</b>	26.5
With French Fries & a Choice of Madagascan Peppercorn Sauce or Bearnaise Sauce	
<b>Grilled Prime Fillet of Beef</b>	32
Served with Sautéed Spinach, Wild Mushrooms & Madeira Sauce	
<b>Pan Roast Duck Breast</b>	20.5
Served with Sautéed Spinach, Berry Compote & Port Sauce	



## BRASSERIE

<b>Crepe Provençale</b>	15
Ratatouille, Cheese, Tomato & Basil Sauce	
<b>Croque Monsieur / Madam</b>	15
Ham & Cheddar Cheese Toasted Sandwich	
With Salad Garnish & French Fries	
Madam with a Fried Egg – Supplement £1	
<b>Omelette of your Choice</b>	14.5
Served with Salad Garnish & French Fries	
Add: Cheese, Ham, Tomato, Chive, Mushroom £1.00 each	
<b>Half a Roast Chicken Peri Peri</b>	14.5
Served with French Fries & Peri Peri Sauce	
<b>Chicken Caesar Salad</b>	15.75
Served with Gem Lettuce, Anchovies, Boiled Egg, Croutons, Bacon, Parmesan & Caesar Dressing	
<b>Portobello Mushroom Risotto</b>	15
With Crème Fraiche & Grated Parmesan	
<b>Salmon Niçoise</b>	17.5
Grilled Fillet of Salmon, Potato Salad, French Beans, Boiled Egg, Tomato, Olive Tapenade & Anchovies	
<b>Vegetable Tagine</b>	16.5
Served with Pine Kernels & Raisin Cous-Cous	
<b>Ragout of Chickpeas</b>	16.5
Served with Chickpeas, Ratatouille & Rosemary Sweet Potato Wedges	
<b>Beef Burger in a Brioche Bun</b>	14.75
Served with Red Onion Relish Lettuce, Tomato & Dijon Mayonnaise with French Fries	

## SET MENU

Starter Only £8.50

Main Course Only £18.50

2 Courses £26.50 / 3 Courses £32

### STARTER

Moules Mariniere

Mozzarella, Avocado Tartar & Tomato Salad

Portobello Mushroom Risotto

With Crème Fraiche & Grated Parmesan

Duo of Salmon Rillettes & Salmon Gravadlax

### MAIN COURSES

Grilled Fillet of Seabream served with Butternut Squash,

Fennel Confit & Sweet Potato Puree, Sauce Vierge

Braised Pork Belly with Red Cabbage,

Lyonnais Potatoes & Apple Sauce

Braised Beef Bourguignon served with Mash Potato

Chicken Dijonnaise, Corn Fed Chicken Breast, French

Beans, Dauphinoise Potatoes & Mustard Sauce

Pan Roast Rump of Lamb served with Mange Tout,

Boulangère Potatoes & Minted Lamb Jus

(supplement £3.00)

Onglet de Boeuf Bordelaise

Traditional French Cut of Beef served with Caramelized

Onions, Bordelaise Sauce & French Fries

(Best Served Rare or Medium Rare)

### DESSERT

Assorted of Ice Cream

Warm Pecan Pie served with Praline Ice Cream

Vanilla Cheesecake served with Strawberry Compote

*All prices are inclusive of VAT.  
An optional 12.5% gratuity will be added  
to your bill. Any allergies please speak to  
the manager on duty.*