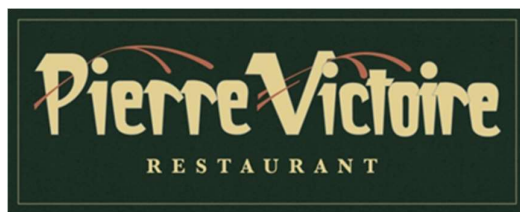


### PLAT DU JOUR 21.90

Pot au feu of Beef Brisket, cauliflower and potato puree, parsley liquor, root vegetables, crispy capers



### APERITIFS AND COCKTAILS

Glass of Prosecco D.O.C. 6.40  
Glass of Champagne 9.95  
Kir 6 Kir Royal 10.95  
Bellini or Rossini 10  
Aperol or Campari Spritz 10  
Espresso or Pornstar Martini 12  
Mojito 12  
Negroni or Whisky Negroni 12  
Cosmopolitan 12  
Moscow or Cuban Mule 12

## MENU A LA CARTE

25<sup>th</sup> May – 7<sup>th</sup> June 2023

Soupes Du Jour (*please ask*) v 6.90

Chargrilled Octopus, lemon caramelised fennel, salsa cruda, garlic mayo 15.90

Pan-fried Foie Grass, red wine poached pear, toasted almonds, warm brioche 16.90

Seared Scallops with Cauliflower puree, crispy pancetta, pickled shimeji Mushrooms 13.90

Ham and Cheese Croquettes, pepper, tomato and chilli relish, watercress 8.40

Artichoke Hearts and parmesan gratin, baby carrots, pickles red onion, salsa Verde, rocket salad v 8.40

Classic Prawn Cocktail with Avocados, gem lettuce, marinated mouli, fresh dill & crostini 8.70

Grilled Mussels in garlic, Pernod and parsley butter 8.50

Maldon Rock Oysters on crushed ice with shallot vinaigrette and lemon 3.10 each

Steak Tartare freshly chopped with crispy capers, watercress and sour dough toast 10 .90 (*add egg yolk £1.50*)

### SALADES DU CHEF (Entrée 8,90 / Plat Principal 18,50)

Warm crispy Duck Salad with spring onion, carrots, Asian dressing, sesame seeds

Goat's cheese & baked Beetroot Salad with roast peppers, French beans, olives, croutons, French dressing v

Chicken Schnitzel and Avocado Caesar salad with sundried tomatoes, sweetcorn, parmesan, croutons

### LES PLATS

Chargrilled Angus Ribeye Steak, creamy mash, black pepper & light blue cheese sauce 28.90 (*add Foie gras butter £2.50*)

Pan Seared Hake fillet, broad beans, carrots, sweet corn and leeks cassoulet and tender stem Broccoli 23.80

Roast Duck Breast, Dauphinoise Potatoes, sauteed savoy cabbage, lardons, red wine and red berry jus 24.80

Roast Monkfish wrapped in Parma Ham with Asparagus and Pea veloute, new potatoes, confit tomatoes 25.90

Seared Seabass fillets with garlic sautéed prawns, roasted new potatoes, baby tomatoes, lemon cream 23.90

Escalope of Pork with roast new potatoes, mushroom stroganoff, red cabbage coleslaw 21.90

Spinach and Ricotta fresh Ravioli with sauce Verde, parmesan, sage butter and walnuts v 20.90

Roast Cauliflower Steak, aubergine shakshuka, red cabbage & pomegranate salad, green tahini (*vegan*) 20.90

### STEAKS FRITES

Entrecote Steak with Homemade Frites, garlic & parsley maitre'd butter, green salad 28.90 (*add Foie gras butter £2.50*)

Steak Tartare Freshly chopped with crispy capers & watercress and homemade French fries 22.90 (*add egg yolk £1.50*)

Chargrilled Bavette Steak with classic shallots and mushroom Bordelaise sauce & French Fries 22.90

(*We recommend that, this flavoursome and best-selling steak of France cooked no more than medium*)

### LES GARNITURES 5.90

- Sautéed French Beans
- Green Salad with vinaigrette
- Fresh Green Vegetables
- Sautéed new potatoes
- Mashed Potatoes
- Dauphinoise Potatoes
- Tomato and Onion salad
- Homemade French Fries
- Bread £2,50

~ Please refer to your waiter for any allergen information or dietary requirements ~

~ All starters served with French bread and butter ~ There will be 12,5 % service charge added to your bill ~