

**PRIX FIXE £21.90**

**TWO COURSES**

French Onion Soup  
or  
Crispy Calamari  
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Beef Stroganoff  
Or  
Chicken Taglietelle



**A LA CARTE**

(3<sup>rd</sup> – 17<sup>th</sup> July 2025)

Prosecco 6.95 Crémant 8.95 Kir 6.50  
Champagne 10.50 Kir Royal 10.95  
Aperol or Campari Spritz 10.50  
Hugo St-Germain 10.50  
Negroni or Whisky Negroni 12  
Whisky Sour / Amaretto Sour 12  
Espresso Martini 12  
Lychee / Pornstar Martini 12  
Moscow Mule / Cuban Mule 12  
White or Black Russian 12  
Old Fashioned 12 Daiquiri 12  
Cosmopolitan 12

**Starters**

‘Escargots à la Bourguignonne’ Snails in garlic, parsley and Pernod butter 8.90  
Classic Prawn Cocktail, chopped avocados, baby gem, smoked paprika and crostini 7.90  
Puff Pastry tart, whipped feta, heritage tomatoes, pickled shallots, olives, capers, oregano v 8.40  
Grilled Mussels in garlic, Pernod and parsley butter 8.70  
French Onion Soup with Cheese Croutons v 6.90  
Braised Octopus with fennel, Swiss chard, aioli and toasted sourdough 10.90  
Scallops and Gazpacho, angel hair pastry, strawberry sauce and pistachios 13.90  
King Oyster Mushroom skewer, sriracha glaze, five spice carrot mousseline, grated walnut (**vegan**) 9.20  
Chicken Liver and Foie gras mousse on toasted brioche with citrus jam, fried parsley 8.80  
‘Steak Tartare’ freshly chopped with crispy capers, egg yolk, watercress and sour dough toast 11.90  
Maldon Rock Oysters on crushed ice with shallot vinaigrette and lemon 3.15 each

**Chef's Salads** As a Starter 8.90 / Main Course 18.90

Pan-fried Goat's Cheese with baked beetroot, roast peppers, olives, and walnut pesto v  
Warm crispy Duck Salad with spring onion, carrots, Asian dressing, sesame seeds  
House hot smoked Salmon Caesar Salad with soft boiled egg, parmesan, anchovies and croutons

**Main Courses**

Chargrilled Ribeye Steak, creamy mash, green peppercorn cream sauce, roasted pimento 26.90  
Baked Halibut with leek cream, sundried tomatoes and peas, grilled Asparagus, chive oil 24.50  
Roast rump of Lamb with potato rosti, roast red pepper relish, tender broccoli, mint gremolata 23.90  
Pan-roasted Stone Bass fillet with crab bisque sauce, tender broccoli, clams. Celery and carrots 22.80  
Smoked Pork Belly roll, plum stuffing, sausage roll, mashed potatoes, plum ketchup, apple gravy 22.50  
Confit of Duck with persillade potatoes, French beans, apple and pear compote and red wine jus 21.90  
Spinach and Mushroom Gruyere cheese open Pie with chive veloute, sauteed cabbage and mash 19.90 v  
Cauliflower Schnitzel with cauliflower puree, crunchy kale, raisins and pine nuts salad with tahini (**vegan**) 19.90

**‘Steaks & Frites’**

Entrecote Steak with Homemade Frites, garlic and parsley maitre'd butter, green salad 26.90  
Steak Tartare Freshly chopped with crispy capers, egg yolk, rocket leaves and homemade French fries 22.90  
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)

**Side Orders 5.50**

Tender Stem Broccoli with almonds	Caesar Salad with croutons and Parmesan	Tomato and Red Onion Salad
Buttered Green Vegetables	Homemade French Fries	Mashed Potatoes
Sauteed French Beans	Green Salad with French Dressing	Marinated Olives
		Basket of Bread 2.50