

EVENING PRIX FIXE **TWO COURSES £21.90**

French Onion Soup
or
Tree cheese Croquettes

Beef Bourguignon
or
Chicken Cordon Bleu



A LA CARTE
(24th April – 8th May 2025)

Prosecco 6.95 Crémant 7.95
Champagne 10.50 Kir 6 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
Classic Daiquiri 12
Cosmopolitan 12

ENTREES

French Onion Soup with Cheese Croutons v or Soup of the Day (please ask) 6.90 v
Octopus Carpaccio with garlic mayo, shaved fennel and rocket salad, caper & lemon dressing 9.90
Tender fried Calamari with squid ink mayo, fresh Rocket and lemon 8.60
Wild Mushroom Cavatelli with Morteau sausage, white wine, cream and parmesan 8.40
Grilled Mussels in garlic, Pernod and parsley butter 8.70
Chicken Liver and Foie gras mousse on toasted brioche with citrus jam, fried parsley 8.80
Three cheese Croquettes with frisse salad, smoked apple & apricot chutney 7.90 v
Seared Scallops on a mille feuille with cauliflower puree, crispy Chorizos, lemon butter 13.50
'Steak Tartare' freshly chopped with crispy capers, watercress and sour dough toast 10.90 (add egg yolk £1.50)
Maldon Rock Oysters on crushed ice with shallot vinaigrette and lemon 3.15 each
Miso glazed Aubergine with minted Babaganush, tahini sauce, toasted almonds, pomegranate (vegan) 7.80

SALADES 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

LES PLATS

Chargrilled Angus Ribeye Steak with creamy mash and green peppercorn sauce 27.90 (add Foie gras butter £2.50)
Baked Halibut with mussels and mustard beurre blanc, turned potatoes, parsley, lemon and samphire 25.90
Roast Rump of Lamb with Artichoke barigoule, wild garlic oil, homemade potato gnocchi, rosemary gravy 24.50
Thai style en papillote of Cod with King oyster mushrooms, lemon grass, chilli, garlic, lime & coconut cream 22.90
Duck breast with persillade potatoes, French beans, apple and pear compote and red wine jus 23.90
Pan seared Seabass fillets with sauteed prawns, garlic and thyme, new potatoes, tender stem broccoli 22.90
Tomato & Mozzarella Ravioli with fresh tomato and basil sauce, fresh mozzarella and basil leaves 19.90 v
Conit Celeriac Steak and Jerusalem Artichoke, marinated hispi cabbage, chickpea salsa, tahini sauce (vegan) 19.90

'STEAKS FRITES'

Entrecote Steak with Homemade Frites, garlic & parsley maitre'd butter, green salad 27.90 (add Foie gras butter £2.50)
Steak Tartare Freshly chopped with crispy capers & watercress and homemade French fries 21.90 (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)

SIDE DISHES 4.90

Tender Stem Broccoli with almonds
Buttered Green Vegetables
Sauteed French Beans
Tomato and Red Onion Salad

Caesar Salad with croutons and Parmesan
Homemade French Fries
Green Salad with French Dressing
Basket of Bread 2.50

Dauphinoise Potatoes
Mashed Potatoes
Marinated Olives