

Plat du Jour £15.90

Beef Bourguignon, creamy
mashed potatoes, roasted
vegetables, spring greens



Apéritifs

Glass of Prosecco D.O.C. 5.50
Glass of Champagne 7.25
Kir 5.50
Champagne Kir Royal 7.75
Pernod/Richard 4.25
Aperol Spritz 6.95
Campari Spritz 6.95
Espresso Martini 7.25
Negroni 6.95
Hugo St. Germain 6.95

Ala Carte Menu

15th - 29th November 2018

Starters

Homemade Soups of the day (please ask or see the mirror) 5.90

Steamed Mussels marinier in white wine, shallots, parsley or 6.80

Grilled Mussels in garlic, Pernod, and parsley butter 6.80

Goat's Cheese and truffle Pana Cotta with Beetroot and Artichoke salad, pine nuts, pears and honey dressing v 6.70

Lamb Spring Rolls with marinated carrots and mint yoghurt 6.00

Pan fried Foie gras, red wine poached pears, toasted almonds, toasted brioche 10.90

Chargrilled Octopus with anchovy, chilli and garlic dressing, sriracha sauce, garlic mayo 11.50

Chickpea and herb Falafels, aubergine shakshuka, humus, tahini sauce 6.20 v (vegan)

Trio of pan-seared Scallops, with beurre noisette, Butternut squash puree and pickled shimeji mushrooms 10.90

Hand chopped steak tartare with crispy capers, watercress and sour dough toast 7.20 (**optional egg yolk +£1**)

Superior fresh Maldon Oysters with shallot vinaigrette and lemon 2.50 each

Warm Chef's Salads 6.90 Starter/13.50 Main

Grilled Aubergine and Goat's cheese salad with roasted Peppers, pine nuts, rocket and balsamic v

Pulled smoked chicken salad with sautéed new potatoes, sundried tomatoes and honey mustard dressing

Pan seared Halloumi and Beetroot salad with fresh horseradish, French beans, roast peppers olives and croutons v

Main Courses

Chargrilled Ribeye Steak, mashed potatoes, light blue cheese and crushed black pepper sauce & baby watercress 18.50

Pan-fried Seabass fillets with garlic and thyme sautéed prawns, tender stem broccoli, lemon butter sauce 16.90

Roasted Duck breast with dauphinoise potatoes, braised red cabbage and raisins, red wine jus 17.20

Sesame crusted Tuna Steak, sautéed potatoes, chorizos, cherry tomatoes, French beans, chickpeas & olives 17.90

Rump of Lamb with aubergine begendi, lecho peppers, roast carrots, tender stem broccoli and red wine jus 17.50

Pan Roasted Hake fillet au citron, garlic and parmesan wilted spinach, thyme roasted tomato, roast new potatoes 16.90

Zucchini and dill Pancake roulade with aubergine, peppers, tomatoes and goat's cheese, broad beans & pea fondue v 13.90

'Moules Frites' Big pot of Mussels marinier in white wine, garlic and parsley cream with homemade frites and mayo 15.90

Butternut squash and balsamic vegetable ragout with tahini, hummus and fried halloumi v (falafels as a vegan option) 13.90

'Steaks & Frites'

Chargrilled Entrecote Steak (same cut as ribeye) with maitre'd butter, homemade French Fries, and petit salad 18.50

Chargrilled Bavette steak with classic shallots and mushroom bordelaise sauce and homemade French Fries 16.50

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

Main size freshly chopped Steak Tartare with crispy capers, watercress & French fries 15.90 (**optional egg yolk +£1**)

Side Orders 3.50

- Sautéed French Beans
- Wilted garlic Spinach
- Rocket and Parmesan salad
- Side Salad with tomatoes

- Green Vegetables
- Sautéed new potatoes
- Mashed Potatoes
- Homemade French Fries

- Dauphinoise Potatoes
- Tomato and Spanish onion salad
- Delicious Hummus or Olives
- Extra Basket of Bread 1.50

~ Iced water on request, all starters served with French bread and butter ~ Please refer to your waiter for any allergen information or dietary requirements ~

~ There will be 12.5 % service charge added to your bill which is distributed amongst all the waiting and kitchen staff ~