

APERITIFS

Prosecco 6.95 Crémant 7.95
Champagne 10.50 Kir 6
Champagne Kir Royal 10.95
Aperol or Campari Spritz 10.50
Hugo St-Germain 10.50
Negroni or Whisky Negroni 12



Set menu Two Courses Lunch 18.90 Dinner 21.90

(Set Lunch is until 4pm, Set Dinner is until 6:30pm Sunday to Thursday and until 6pm on Fridays and Saturdays)

COCKTAILS

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 or Soup of the Day (Please ask)
Chicken Liver and Foie gras mousse on toasted brioche with citrus jam, fried parsley
Three cheese Croquettes with frisse salad, smoked apple & apricot chutney v
Octopus Carpaccio with shaved fennel and rocket salad, caper and lemon dressing
Tender fried Calamari with squid ink mayo, fresh Rocket and lemon
Wild Mushroom Cavatelli with Morteau sausage, white wine, cream and parmesan
Miso glazed Aubergine with minted Babaganush, tahini sauce, toasted almonds, pomegranate (vegan)
Grilled Mussels in garlic, Pernod and parsley butter

SALADES DU CHEF (You can order these salads as a starter or a main course)

Hot smoked Salmon Caesar Salad with soft boiled egg, parmesan, anchovies and croutons
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

LES PLATS

Beef Bourguignon with creamy mash, carrots, mushrooms and chive crème fraîche
Thai style en papillote of Cod with King oyster mushrooms, lemon grass, chilli, garlic, lime & coconut cream
Chicken Cordon Bleu stuffed with cheese and ham, mashed potatoes and chestnut mushroom sauce
House smoked braised Beef Brisket, caramelised onions, fried egg, straw potatoes and coleslaw
Confit of Duck with persillade potatoes, French beans, apple and pear compote and red wine jus
Tomato & Mozzarella Ravioli with fresh tomato and basil sauce, fresh mozzarella and basil leaves v
Conit Celeriac Steak and Jerusalem Artichoke, marinated hispi cabbage, chickpea salsa, tahini sauce (vegan)

ALA CARTE SPECIALS

(You can order these Specials with any starter from the set menu above with a supplement to the set menu price)

Aberdeen Angus Ribeye Steak, creamy mash, Pierre's green peppercorn sauce, watercress **£9 supplement**
Chargrilled Entrecote Steak with homemade Frites, garlic maitre'd butter, petit salad **£9 supplement**
Baked Halibut with mussels and mustard beurre blanc, turned potatoes, parsley, lemon and samphire **£5 supplement**
Pan seared Seabass fillets with sauteed prawns, garlic & thyme, new potatoes, tender stem broccoli **£5 supplement**
Chargrilled Steak de Bavette with classic shallots and mushroom bordelaise sauce & French Fries **£5 supplement**
(We recommend that, this flavoursome and best-selling steak of France cooked no more than medium)

SIDE DISHES 4.95

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