

### APERITIFS

Prosecco 6.95 Crémant 8.95  
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



### 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

## 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)

### Starters

Classic Prawn Cocktail, chopped avocados, baby gem, smoked paprika and crostini  
Puff Pastry tart, whipped feta, heritage tomatoes, pickled shallots, olives, capers, oregano v  
King Oyster Mushroom skewer, sriracha glaze, five spice carrot mousseline, grated walnut (vegan)  
‘Escargots à la Bourguignonne’ Snails in garlic, parsley and Pernod butter  
French Onion Soup with gruyere cheese Croutons  
Chicken Liver and Foie gras mousse on toasted brioche with citrus jam, fried parsley  
Tender fried Calamari with squid ink mayo, fresh Rocket and lemon  
Grilled Mussels in garlic, Pernod and parsley butter

### Chef's Salads (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

### Main Courses

Beef Stroganoff with pickled gherkins, dauphinoise potatoes, crème fraîche  
Chicken and Shitake mushroom cacio e pepe Tagliatelle, Parmesan cream and porcini mushroom dust  
Pan-roasted Stone Bass fillet with crab bisque sauce, tender broccoli, clams. Celery and carrots  
Smoked Pork Belly roll, plum stuffing, sausage roll, mashed potatoes, plum ketchup, apple gravy  
Confit of Duck with persillade potatoes, French beans, apple and pear compote and red wine jus Spinach and  
Mushroom Gruyere cheese open Pie with chive veloute, sauteed cabbage and mashed potatoes v  
Cauliflower Schnitzel with cauliflower puree, crunchy kale, raisins and pine nuts salad with tahini (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, green peppercorn cream sauce, roasted pimento £8 supplement  
Chargrilled Entrecote Steak with homemade Frites, garlic and parsley maitre'd butter, green salad £8 supplement  
Baked Halibut with leek cream, sundried tomatoes and peas, grilled Asparagus, chive oil £5 supplement  
Chargrilled Bavette Steak 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 Orders 5.50

Tender Stem Broccoli with almonds  
Buttered Green Vegetables  
Sauteed French Beans  
Basket of Bread 2.50

Caesar Salad with croutons and Parmesan  
Homemade French Fries  
Green Salad with French Dressing  
Roasted New Potatoes

Tomato and Red Onion Salad  
Mashed Potatoes  
Marinated Olives