

Assiette de Charcuterie 14.50

Saucisson, Jambon de parme,
Terrine maison, pickled Gherkins &
toasted sour dough

Prix fixe

BRASSERIE

A La Carte Menu**Aperitifs & Cocktails**

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
Vodka or Gin or Espresso Martini 12
Lychee or Pornstar Martini 12
Whisky or Amaretto Sour 12
Moscow or Cuban Mule 12
White or Black Russian 12
Old Fashioned 12
Classic Daiquiri 12
Whisky or Amaretto Sour 12

Starters

Classic French Onion Soup with Cheese Crouton 7.95

Tree cheese Croquettes with frisse salad, smoked apple & apricot chutney (v) 8.95

Miso glazed Aubergine with minted Babaganush, tahini sauce, toasted almonds, pomegranate (vegan) 8.50

Seared Mackerel with celeriac remoulade, avocado puree and pickled sesame cucumbers 8.75

'Steak Tartare' freshly chopped with crispy capers, watercress and sour dough toast 10.95 (add egg yolk £1.50)

'Escargots à la Bourguignon' - Traditional Snails in garlic, parsley and white wine 9.25

Pan seared Foie Gras with caramelized apple, orange puree and toasted brioche 14.75

Grilled Mussels in garlic, Pernod and parsley butter 8.95

Seared Scallops with Cauliflower puree, grilled pancetta, pickled Shimeji Mushrooms & red onion 13.95

Maldon Rock Oysters on crushed ice with shallot vinaigrette and lemon 3.15 each

Salads

(Entrée 9.95 / Plat Principal 19.95)

Warm crispy Duck Salad with spring onion, carrots, Asian dressing, sesame seeds

Goat's cheese & baked Beetroot Salad with roast peppers, French beans, olives, croutons, French dressing v

Chicken Schnitzel and Avocado Caesar salad with sundried tomatoes, sweetcorn, parmesan, croutons

Main Courses

Chargrilled Angus Ribeye Steak on creamy mash with black pepper & light blue cheese sauce 27.95

Homemade Fish Pie with smoked Haddock, Salmon & Cod, sauteed Leeks and petit pois 22.95

Chicken Cordon Bleu with creamy mashed potatoes, mushroom and tarragon fricassee 23.50

Roast Leg of Lamb, dauphinoise potatoes, roasted carrots, minted aubergine begendi, rosemary red wine jus 24.95

Seabass fillets, sauteed prawns, tomatoes, new potatoes, tenderstem broccoli, Champagne beurre blanc 24.50

Roast Duck Breast, Dauphinoise Potatoes, braised sultanas red cabbage, buttered greens, red wine jus 24.95

Pan-fried Gnocchi with hazelnut basil pesto, roasted peppers and feta crumbs (v) 20.95

Harissa spiced Cauliflower Steak with lemon chickpeas and curly kale, creamy tahini and vegan yoghurt (vegan) 20.95

EVENING PRIX FIXE 2 Courses 23.95

French Onion Soup or Grilled Mussels + Chicken Cordon Bleu or Homemade Fish Pie

Steak & Frites

Entrecote Steak with Homemade Frites, garlic & parsley maitre'd butter, green salad 27.95

Steak Tartare Freshly chopped with crispy capers & watercress and homemade French fries 23.95 (add egg yolk £1.50)

Chargrilled Bavette Steak with classic shallots and mushroom Bordelaise sauce & French Fries 23.95

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

Sides 5.50

Homemade French Fries, Green Vegetables, Dauphinoise potatoes,

Sauteed New Potatoes, Broccoli & Almonds, Mashed Potatoes, French Beans,

Green Salad with French dressing, Olives, Basket of Bread £2.50

Please refer to your Server for Allergen information or any Dietary Requirements. We do use varieties of nuts in our kitchen

Discretionary 12.5% Charge will be added to your bill.