

Prix fixe

BRASSERIE

Assiette de Charcuterie 14.50

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

Set Menu

Two Course

Lunch £18.90

Dinner £21.90

(Lunch is 4pm and Dinner until 6.30pm Sunday to Thursday
6pm Friday and Saturday)

Starters

Classic French Onion Soup with Cheese Croutons

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

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

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

Escargots à la Bourguignonne, traditional Snails in garlic, parsley and white wine

Tender fried Calamari with spicy mayo, watercress and lemon

Grilled Mussels in garlic, Pernod and parsley butter

Salads

(You can order these Salads as a Starter or Main Course)

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

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)

Main Courses

Classic Beef Bourguignon with creamy mashed potatoes and horseradish cream

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

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

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

Confit of Duck, Dauphinoise Potatoes, braised sultanas red cabbage, buttered greens, red wine jus

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

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

Ala Carte Specials

Aberdeen Angus Ribeye Steak, creamy mash, black pepper and light blue cheese sauce, watercress **£9 Supplement**

Chargrilled Entrecote Steak with homemade Frites, garlic maitre'd butter and petit salad **£9 Supplement**

Seabass fillets, sauteed prawns, tomatoes, new potatoes, tenderstem broccoli, Champagne beurre blanc **£5 Suppl**

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)

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

Cocktails

Prosecco 6.95 Crémant 7.95

Champagne 10.50 Kir 6 Kir Royal
10.95

Whisky or Amaretto Sour 12

Cosmopolitan 12

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

Aperol or Campari Spritz 10.50