

Aperitifs and COCKTAILS

Prosecco 6.40 Champagne 9.95
Kir 6 Kir Royal 10.95
Espresso Martini 12
Lychee or Pornstar Martini 12
Watermelon Martini 12
Classic or Passion Fruit Mojito 12
Aperol or Campari Spritz 10.50
Negroni or Whisky Negroni 12
Whisky or Amaretto Sour 12
Moscow or Cuban Mule 12

Prix fixe

BRASSERIE

Two Course Set Menu

Lunch £17.90 Dinner £20.90

(Lunch is available until 4 pm and Dinner is available until 6 pm)

Starters

French Onion Soup with Gruyere cheese Croutons
Grilled Mussels in garlic, Pernod and parsley butter
Balsamic glazed, sauteed chicken Livers, parsnip puree and parsnip crisps
Creamy Smoked Salmon and Asparagus Linguine, chives and grated parmesan
Escargots à la Bourguignonne, traditional Snails in garlic, parsley and white wine
Beetroot Tartare, pickled walnut puree, plant based dill cream and homemade seeded crackers (vegan)
Tender fried Calamari with spicy mayo, watercress, lemon

Salads

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

Grilled Salmon fillet Nicoise salad, crunchy lettuce, cherry tomatoes, baby potatoes and soft boiled egg
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

Bœuf Bourguignon with mashed potatoes, buttered petit poise and horse radish cream fresh
Panfried fresh Fish of the day, bubble and squeak with smoked lardons, pea puree, creamy red wine jus
Harissa glazed Aubergine, chickpea puree, smoked Babaganush, tahini dressing, crispy leaves (vegan)
"Tarte au Lapin" Rabbit, Bacon and wild garlic Pie with mashed potatoes
Confit of duck with dauphinoise potatoes, braised red cabbage, sultanas, red wine jus (gf)
Pan fried Gnocchi with fresh basil pesto, baby spinach, lemon zest and toasted pine nuts (v)
Seabass fillets with new potatoes, Prawns, cherry tomatoes, wilted spinach, champagne beurre blanc £5 supp

Steak Specials

Aberdeen Angus Ribeye Steak, creamy mash, black pepper and light blue cheese sauce, watercress £9 supplement
Entrecote Steak with homemade Frites, garlic maitre'd butter, petit salad £9 supplement
Chargrilled Steak de Bavette with classic shallots and mushroom bordelaise sauce & French Fries £6 supplement
(We recommend that, this flavoursome and best-selling steak of France cooked no more than medium)

Sides

Homemade French Fries 4.90, Green Vegetables 5.90, Dauphinoise potatoes 5.90, Sauteed New Potatoes 4.90,
Wilted Garlic Spinach 5.90, Mashed Potatoes 4.90, French Beans 5.90, Green Salad with French dressing 4.90,
Olives 4.90, Basket of Bread £2.50

FOOD ALLERGIES AND INTOLERANCES

V - Denotes vegetarian dishes. When making your order, please talk to our staff about the ingredients in your meal
We do keep and regularly use varieties of nuts in our kitchen. An optional 12.5% service charge will be added to your bill which is shared amongst staff