

PRIX FIXE 2 Courses 21.90

Onion Soup

or Grilled Mussels

+

Beef Bourguignon

or Chicken Cordon Bleu**Assiette de Charcuterie 14.50**

Saucisson,

Jambon de Bayonne,

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 6.90

Fresh Asparagus with Salmon tartare, Quail's egg, horseradish mayo 8.90

Tree cheese Croquettes with frisse salad, smoked apple & apricot chutney (v) 8.50

Chicken Liver and foie gras mousse, toasted brioche, citrus puree, crispy parsley 8.80

Tender fried Calamari with spicy mayo, watercress and lemon 8.90

Aubergine roulade stuffed with chickpea puree and mint baked in Provencal tomato sauce (vegan) 7.90

Panfried Lamb Kidneys with bacon and mushrooms in coarse grain mustard sauce & straw potatoes 8.50

'Steak Tartare' freshly chopped with crispy capers, watercress and sour dough toast 10.90 (add egg yolk £1.50)

'Escargots à la Bourguignon' - Traditional Snails in garlic, parsley and white wine 9.10

Pan seared Foie Gras with caramelized apple, orange puree and toasted brioche 14.50

Grilled Mussels in garlic, Pernod and parsley butter 8.80

Seared Scallops with Cauliflower puree, grilled pancetta, pickled Shimeji Mushrooms & red onion 13.90

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

Salads (Starter 9.90 / Main Course 19.90)

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 27.90

Grilled fresh Fish of the day with turned potatoes, Mussels and chive beurre blanc & blanched samphire 22.80

Braised Rabbit leg in white wine and mustard sauce with creamy mash and buttered greens 22.50

Pan Roasted rump of Lamb, dauphinoise potatoes, baby carrots, garlic puree red wine jus 24.50

Seabass fillets, sauteed prawns, tomatoes, new potatoes, tenderstem broccoli, Champagne beurre blanc 22.90

Roast Duck Breast, Dauphinoise Potatoes, braised sultanas red cabbage, buttered greens, red wine jus 23.90

Gnocchi with Aubergine, Peppers, Courgette and garlic with basil, vegan yoghurt & toasted pine nuts (vegan) 19.90

Homemade ballotine of Pancake stuffed with Swiss chard, leeks, squash and parmesan & crispy leeks (v) 19.90

Steak & Frites

Entrecote Steak with Homemade Frites, garlic & parsley maitre'd butter, green salad 27.90

Steak Tartare Freshly chopped with crispy capers & watercress and homemade French fries 22.90 (add egg yolk £1.50)

Chargrilled Bavette Steak with classic shallots and mushroom Bordelaise sauce & French Fries 23.90

Sides 5.50

Tender Stem Broccoli with almonds

Buttered Green Vegetables

Sauteed French Beans & Parmesan

Dauphinoise Potatoes

Homemade French Fries

Green Salad with French Dressing

Basket of Bread 2.50

Tomato and Red Onion Salad

Mashed Potatoes

Marinated Olives

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.