

Plat Du Jour 22.90

Bœuf Bourguignon with mashed potatoes, buttered petit pois and horse radish cream fresh

Prix fixe

BRASSERIE

A La Carte Menu

Starters

French Onion Soup with Gruyere cheese croutons

Escargots à la Bourguignonne, traditional Snails in garlic, parsley and white wine 8.90

Leek Mimosa stuffed with eggs, chives and leeks-mayo with crispy leeks and leek puree 8.40

Beetroot & Gin cured Salmon Gravadlax, chilli and fennel salad, avocado cream and lemon dressing 9.40

Sauteed Lamb Kidneys on toasted sour dough with mushrooms, whole grain mustard and straw potatoes 8.90

Roasted Portobello Mushroom with crushed Chickpeas and tahini, Aubergine Schnitzel, salsa verde (vegan) v 8.70

Seared Foie Gras, red wine poached pear, toasted almonds, warm brioche 16.90

Grilled Mussels in garlic, Pernod and parsley butter 8.60

Seared Scallops with Butternut squash puree, grilled pancetta, pickled Shimeji Mushrooms (gf) 14.90

Maldon Rock Oysters on crushed ice with shallot vinaigrette and lemon 3.10 each

'Moules mariniere' Steamed mussels in white wine, garlic and parsley cream 10.50

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

Salads

(Entrée 8.90 / Plat Principal 18.50)

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, creamy mash, black pepper & light blue cheese sauce 29.90 (add Foie gras butter £2.50)

Slow, red wine braised Lamb shank with glazed baby carrots & onions, French beans and rosemary mash 26.80

Seabass fillets, new potatoes, Prawns, cherry tomatoes, wilted spinach, Champagne beurre blanc 24.90

Roast Duck Breast, Dauphinoise Potatoes, sauteed Lardons and white Cabbage, red wine jus 24.80

Pan-fried sea Trout, sauteed new potatoes and samphire, fresh mussels veloute 24.50

Roast Squash stuffed with curried rice, prunes, peas and cashew nuts and minted tahini (vegan) 20.90

Twice cooked Pork Belly with celeriac & apple puree, baby carrots, king oyster mushroom, red wine jus 24.20

'Moules & Frites' Big pot of mussels marinier with french fries and mayo 20.90

Pan fried Gnocchi with Beetroot puree, goat's cheese mousse, toasted hazelnut 20.90

Steak & Frites

Entrecote Steak with Homemade Frites, garlic & parsley maitre'd butter, green salad 29.90 (add Foie gras butter £2.50)

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 22.90

(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, Sauteed New Potatoes 4.90, Wilted Garlic Spinach 5.90,

Dauphinoise Potatoes 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. V denotes vegetarian dishes.

An optional 12.5% service charge will be added to your bill which is shared amongst staff

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