

Assiette de Charcuterie 14.50

Saucisson,
Jambon de Bayonne,
Terrine Maison,
pickled gherkins
& toasted sour dough

Prix fixe

BRASSERIE

Set Menu**Two Course****Lunch £18.90****Dinner £21.90**

Set Lunch is until 4pm

Set Dinner is until 6.30pm Sunday to Thursday until 6pm Fridays and Saturdays

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

Starters

Classic French Onion Soup with Cheese Croutons
Fresh Asparagus with Salmon tartare, Quail egg, horseradish mayo
Tree cheese Croquettes with frisse salad, smoked apple & apricot chutney (v)
Chicken Liver and foie gras mousse, toasted brioche, citrus puree, crispy parsley
Aubergine roulade stuffed with chickpea puree and mint baked in Provençal tomato sauce (vegan)
Panfried Lamb Kidneys with bacon and mushrooms in coarse grain mustard sauce & straw potatoes
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

Smoked Salmon and crème fraîche Bistro Omelette with petit salad and homemade frites
Chicken Cordon Bleu with creamy mashed potatoes, mushroom and tarragon fricassée
Grilled fresh Fish of the day with turned potatoes, Mussels and chive beurre blanc & blanched samphire
Classic Beef Bourguignon with creamy mashed potatoes and horseradish cream
Braised Rabbit leg in white wine and mustard sauce with creamy mash and buttered greens
Confit of Duck, Dauphinoise Potatoes, braised sultanas red cabbage, buttered greens, red wine jus
Gnocchi with Aubergine, Peppers, Courgette and garlic with basil, vegan yoghurt & toasted pine nuts (vegan)
Homemade ballotine of Pancake stuffed with Swiss chard, leeks, squash and parmesan & crispy leeks (v)

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

Tender Stem Broccoli with almonds	Dauphinoise Potatoes	Tomato and Red Onion Salad
Buttered Green Vegetables	Homemade French Fries	Mashed Potatoes
Sauteed French Beans & Parmesan	Green Salad with French Dressing	Olives Basket of Bread 2.50