

### 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  
Leek Mimosa stuffed with eggs, chives and leeks-mayo with crispy leeks and leek puree  
Beetroot & Gin cured Salmon Gravadlax, chilli and fennel salad, avocado cream and lemon dressing  
Sauteed Lamb Kidneys on toasted sour dough with mushrooms, whole grain mustard and straw potatoes  
Roasted Portobello Mushroom with crushed Chickpeas and tahini, Aubergine Schnitzel, salsa Verde (vegan)  
Escargots à la Bourguignonne, traditional Snails in garlic, parsley and white wine  
'Moules mariniere' Steamed mussels in white wine, garlic and parsley cream  
Tender fried Calamari with spicy mayo, watercress, lemon

### Salads

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

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

Bœuf Bourguignon with mashed potatoes, buttered petit poise and horse radish cream fresh  
Pan-fried sea Trout, sauteed new potatoes and samphire, fresh mussels veloute  
Roast Squash stuffed with curried rice, prunes, peas and cashew nuts and minted tahini (vegan)  
Twice cooked Pork Belly with celeriac & apple puree, baby carrots, king oyster mushroom, red wine jus  
Confit of Duck, Dauphinoise Potatoes, sauteed Lardons and white Cabbage red wine jus (gf)  
Pan fried Gnocchi with Beetroot puree, goat's cheese mousse, toasted hazelnut  
Seabass fillets with new potatoes, Prawns, cherry tomatoes, wilted spinach, champagne beurre blanc £5 supp  
'Moules & Frites' Big pot of steamed mussels marinier with french fries and mayo

### 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, 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 Bread Basket £2.50