

Prix fixe

BRASSERIE

Plat du Jour 15.90

Roast fillet of Pork with creamy mashed potatoes, Brussel sprouts and stilton sauce

Apéritifs

Glass of Prosecco D.O.C. 5.25
Glass of Champagne 6.95
Champagne Kir Royal 7.25
Pernod/Richard 4.00
Aperol Spritz 7.50
Hugo St. Germain 7.50
(Refreshing Prosecco over ice with St Germain elderflower liqueur, lime & mint)

À la Carte Menu

15th February-1st March

Starters

Soups du jour 5.50 (please ask or see mirror)

Devilleed Duck Livers on crispy ciabatta with watercress, capers and bacon vinaigrette 6.90

Potato, carrot and pea Spring rolls with sesame pickled carrots and wasabi mayo 5.90 v

Hand chopped steak tartare with crispy capers, watercress and toasted sourdough 6.90

Seared Scallops, carrot and miso puree, grilled baby fennel, pancetta and shallot vinegar 10.50

Panfried Foie gras, toasted brioche, braised prunes, red wine jus 10.90

Salt and Pepper Squid, rocket salad, garlic and lime mayo 7.20

Grilled Mussels in garlic, Pernod & parsley butter or **Steamed** Mussels mariniere, white wine, garlic, parsley cream 6.90

Handpicked Dorset Crab mayo, toasted sour dough bread, ripe avocados, hot sauce, fresh dill 8.50

Chickpea and coriander Falafels with hummus, aubergine shakshuka and tahini 5.90 v (vegan)

Rock Oysters on crushed ice with shallot vinaigrette 2.25 each

Brasserie Salads (6.90 as a starter or 12.90 main)

Grilled Goat's cheese and Aubergine salad with roasted peppers, toasted pine nuts, balsamic v

Sautéed Smoked Chicken salad with sundried tomatoes, new potatoes, house dressing

Fried Halloumi and baked Beetroot salad, fine French beans, cherry tomatoes and olives v

Main Courses

Chargrilled Ribeye Steak, mashed potatoes, black pepper and light blue cheese sauce 17.90

Pan fried Hake Fillet, prawns and spring onion crushed new potatoes, caper and brown beurre noisette 15.90

Rump of Lamb, aubergine begendi, baby vegetables, fondant potato and rosemary gravy 16.90

Seared Tuna Steak with sautéed chorizo, Mediterranean vegetables, confit tomato 17.50

Magret of Duck, dauphinoise potatoes, Baked plums and buttered carrots, red wine jus 16.80

Pan-fried Seabass fillets, lemon sautéed prawns, tender stem broccoli, potatoes, sauce beurre blanc 16.90

Roast stuffed Red Pepper with Quinoa and Tofu, Mediterranean vegetables, tomato and pepper coulis 12.90 (vegan)

'Tariflette aux Champignons' gratin potatoes, reblochon cheese, shallots & buttered vegetables 13.90 v

'Steak & Moules Frites'

Chargrilled Entrecote Steak with homemade French fries, petit salad and maitre'd butter 17.90

Bavette Steak with shallot and mushrooms red wine bordelaise sauce and French fries 15.90

Hand chopped steak tartare with capers and homemade French fries 14.90 (optional egg yolk +£1)

'Moules & Frites' Steamed Mussels mariniere, white wine, garlic, parsley cream, homemade French fries 13.90

Rouge Prix Fixe 3 Courses £23.90

Grilled Mussels or Falafels + Bavette Steak or Pork fillet + Any Dessert

Bleu Prix Fixe 3 Courses 27.90

Salt and Pepper Squid or Devilled Duck Livers + Entrecote Steak & Frites or Ribeye Steak + Any Dessert

Side Orders 3.50

- Garlic French Beans
 - Green salad
 - Homemade French fries
 - Wilted Spinach
 - Tomato and red onion salad
 - Dauphinoise potatoes
 - Sautéed new potatoes
 - Rocket and parmesan salad
 - Marinated Olives
 - Hummus
- Extra Basket of Bread 1.50