

# Prix fixe

## BRASSERIE

### Plat du Jour 14.90

Provençal Meatballs with confit garlic mash potato, leek and mushroom 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)*

### Ala Carte Menu

14<sup>th</sup> February – 27<sup>th</sup> February 2019

#### Starters

Soups du jour 5.50 (please ask or see mirror)

Salt and Pepper Squid, rocket salad, garlic and lime mayo 7.50

Lamb Meatloaf with capers and caramelised onions, anchovies salsa Verde 7.40

Goats Cheese, sage and Beetroot Terrine, shallots vinaigrette, crispy jerusalem artichokes 7.20 (v)

Hand chopped steak tartare with crispy capers, watercress and toasted sourdough 7.90

Seared Scallops, carrot and miso puree, grilled asparagus, pancetta and shallot vinegar 10.90

Pan-fried balsamic Duck Livers on toasted brioche with black grapes, toasted almonds and creamy gravy 7.50

**Grilled** Mussels in garlic, Pernod & parsley butter or **Steamed** Mussels in white wine, shallots and cream 7.20

Handpicked Dorset Crab mayo toasted sour dough bread, ripe avocados, hot sauce, fresh dill 9.20

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

Maldon Rock Oysters on crushed ice with shallot vinaigrette and lemon 2.50 each

#### Brasserie Salads (6.90 as a starter or 12.90 main)

Grilled Goat's cheese on bruschetta with poached pears, rocket and mustard dressing (v)

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

Roasted Flat Mushroom Gratin with comte cheese, radicchio and roquefort dressing (v)

#### Main Courses

Chargrilled Ribeye Steak, mashed potatoes, black pepper and light blue cheese sauce 18.90

Seabass fillets, lemon sautéed prawns, tender stem broccoli, sauce beurre blanc 16.90

Magret of Duck, dauphinoise potatoes, braised red cabbage with cinnamon, roast carrots peppercorn sauce 16.80

Seared Tuna Steak with sautéed chorizo, chickpeas, tomatoes, French beans, new potatoes & confit tomatoes 18.50

Rump of Lamb with aubergine begendi, lecho peppers, roast carrots, tender stem broccoli, red wine jus 17.90

Seafood Risotto of prawns, mussels and clams, spring onion and tomato, garlic breadcrumbs 15.90

'Tartiflette' Gratin of potatoes with Reblochon cheese, buttered shallots and mushrooms 13.90 (v)

Roasted Butternut squash and balsamic vegetable ragout with fried Halloumi, humus and tahini 13.90

(vegan option with falafels instead of Halloumi) (v)

#### 'Steak & Moules Frites'

Chargrilled Entrecote Steak with homemade French fries, petit salad and maitre'd butter 18.90

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 Marinière in white wine, shallots and garlic, homemade French Fries 15.90

### Rouge Prix Fixe 3 Courses £24.90

Falafel or Lamb Meatloaf + Bavette Steak or Seafood Risotto + Any Dessert

### Bleu Prix Fixe 3 Courses 28.90

Grilled Mussels or Steamed Mussels + Entrecote Steak & Frites or Tuna Steak + Any Dessert

#### Side Orders 3.50

- Buttered Greens
  - 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