

# Prix fixe

## BRASSERIE

### Plat du Jour 14.90

Braised Lamb Shoulder with mixed Spring vegetables, roasted Tomato and jus

### 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

12<sup>th</sup> April – 24<sup>th</sup> April 2018

#### Starters

Soups du jour 5.50 (please ask or see mirror)

Truffled Cauliflower Cheese with spiced sourdough crumbs, petit salad 6.90

Ham Hock and Brie Croquettes, grilled spring onion, sweet chilli mayo 6.80

Hand chopped steak tartare with crispy capers, watercress and toasted sourdough 7.20

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

Devilled Chicken Livers, toast, caramelised onions and wild garlic leaves 6.80

**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 8.90

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 on bruschetta with poached pears, rocket and mustard dressing v

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

Roast flat Mushrooms 'en crouete' with Comte cheese radicchio leaves and Roquefort dressing v

#### Main Courses

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

Chilli and garlic marinated Sea Trout, buttered baby potatoes, celeriac remoulade 15.90

Rump of Lamb with roast Jerusalem artichokes, grilled asparagus and carrot puree, rosemary jus 17.90

Seared Tuna Steak with sautéed chorizo, Mediterranean vegetables, confit tomato 18.50

Magret of Duck, dauphinoise potatoes, braised red cabbage with cinnamon, roast carrots red wine jus 16.80

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

Roast stuffed Aubergine with Quinoa, Mediterranean vegetables, pomegranate and gremolata 12.90 (vegan)

'Tartiflette 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 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 & Frites' Steamed Mussels mariniere, white wine, garlic, parsley cream, homemade French fries 14.90

### Rouge Prix Fixe 3 Courses £24.90

Falafels or Ham and Brie Croquettes + Bavette Steak or Sea Trout + 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

- 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

V - Denotes vegetarian dishes. All starters served with basket of French bread and butter. An optional 12.5% service charge will be added to your bill  
Please refer to your waiter for any allergen information or dietary information