

**FORMULE 2 Courses 21.90**

French Onion Soup

**or** Calamari

+

Beef Bourguignon

**or** Cauliflower Schnitzel**Assiette de Charcuterie 14.50**

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

# Prix fixe

BRASSERIE

**A La Carte Menu****Aperitifs & Cocktails**

Prosecco 6.95 Crémant 7.95  
Champagne 10.50 Kir 6 Kir Royal 10.95  
Aperol or Campari Spritz 10.50  
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  
Whisky or Amaretto Sour 12

**Starters**

Classic French Onion Soup with Cheese Crouton 6.90 **v**  
King Oyster Mushroom skewer, sriracha glaze, five spice carrot mousseline, grated walnut (**vegan**) 9.20  
Confit Tuna mayonnaise on toast, sieved egg, crispy caper, anchovy mayo and dill 9.40  
Tender fried Calamari with spicy mayo, watercress and lemon 8.60  
'Steak Tartare' freshly chopped with crispy capers, egg yolk, watercress and sour dough toast 11.90  
Braised Octopus with fennel, Swiss chard, aioli and toasted sourdough 10.90  
'Escargots à la Bourguignon' - Traditional Snails in garlic, parsley and white wine 9.10  
Puff Pastry tart, whipped feta, heritage tomatoes, pickled shallots, olives, capers, oregano (**v**) 8.60  
Chicken Liver and foie gras mousse, toasted brioche, citrus jam, crispy parsley 8.90  
Grilled Mussels in garlic, Pernod and parsley butter 8.80  
Seared Scallops with Cauliflower puree, grilled pancetta, pickled Shimeji Mushrooms & red onion 14.90  
Maldon Rock Oysters on crushed ice with shallot vinaigrette and lemon 3.15 each

**Salads (Starter 8.90 / Main Course 18.90)**

Warm crispy Duck Salad with spring onion, carrots, Asian dressing, sesame seeds  
Goat's cheese and baked Beetroot Salad with roast peppers, French beans, olives, croutons, French dressing **v**  
Chicken escalope and Avocado salad with sundried tomatoes, sweetcorn, parmesan, croutons & Caesar dressing

**Main Courses**

Chargrilled Angus Ribeye Steak on creamy mash with black pepper & light blue cheese sauce 26.90  
Panfried Sea Trout, chickpea puree, brown butter, chargrilled kale, crispy chickpeas and tahini 22.90  
Roast rump of Lamb with potato rosti, roast red pepper relish, tender broccoli, mint gremolata 23.90  
Baked Halibut fillet with leek cream, grilled Asparagus, smoked bacon and peas and chive oil 24.90  
Confit of Duck with persillade potatoes, French beans, apple and pear compote and red wine jus 22.50  
Spinach, Mushroom & Gruyere cheese open Pie with chive veloute, sauteed cabbage and mashed potatoes (**v**) 20.90  
Cauliflower Schnitzel with cauliflower puree, crunchy kale, raisins and pine nuts salad with tahini (**vegan**) 20.90

**Steak & Frites**

Entrecote Steak with Homemade Frites, garlic & parsley maitre'd butter, green salad 26.90  
Steak Tartare Freshly chopped with crispy capers, egg yolk & watercress and homemade French fries 23.90  
Chargrilled Bavette Steak with classic shallots and mushroom Bordelaise sauce & French Fries 23.90

**Sides 5.50**

Tender Stem Broccoli with almonds  
Buttered Green Vegetables  
Sauteed French Beans

Roasted New Potatoes  
Homemade French Fries  
Green Salad with French Dressing

Tomato and Red Onion Salad  
Mashed Potatoes  
Marinated Olives  
Basket of Bread 2.50

Please refer to your Server for Allergen information or any Dietary Requirements.  
We do use varieties of nuts in our kitchen. Discretionary 12.5% Charge will be added to your bill.