

### Plat Du Jour 22.90

Bœuf Bourguignon with mashed potatoes, buttered petit pois and horse radish cream fresh

# Prix fixe

BRASSERIE

### 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

## A La Carte Menu

### Starters

- French Onion Soup with Gruyere cheese croutons 6.90  
Escargots à la Bourguignonne, traditional Snails in garlic, parsley and white wine 8.90  
Butter Beans, Sun dried tomato and Pistachio pate with tomato gel 8.40  
Sea Trout tartare, Quail egg, keta caviar, creme fraiche and pickled cucumber 8.80  
Sautéed Lamb Kidneys on toasted sour dough with mushrooms, whole grain mustard and straw potatoes 8.90  
Roasted Portobello Mushroom with crushed Chickpeas and tahini, Aubergine Schnitzel, salsa verde (vegan) v 8.70  
Seared Foie Grass, red wine poached pear, toasted almonds, warm brioche 16.90  
Grilled Mussels in garlic, Pernod and parsley butter 8.60  
Seared Scallops with Butternut squash puree, grilled pancetta, pickled Shimeji Mushrooms (gf) 14.90  
Maldon Rock Oysters on crushed ice with shallot vinaigrette and lemon 3.10 each  
Steak Tartare freshly chopped with crispy capers, watercress and sour dough toast 10.90 (add egg yolk £1.50)

### Salads

(Entrée 8.90 / Plat Principal 18.50)

- 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

- Chargrilled Angus Ribeye Steak, creamy mash, black pepper & light blue cheese sauce 29.90 (add Foie gras butter £2.50)  
Slow braised shank of Lamb with chickpeas and lime, rosemary mashed potatoes 26.80  
Seabass fillets, medallion potatoes, Prawns, cherry tomatoes, wilted spinach, Champagne beurre blanc 24.90  
Roast Duck Breast, Dauphinoise Potatoes, sautéed Lardons and white Cabbage, red wine jus 24.80  
Pan Roasted Hake fillet with creamy Spinach veloute, roasted courgette, new potatoes, curry oil 24.50  
Cauliflower Biryani with carrots, broad beans and peas, toasted Cashew nuts and vegan tatziki (vegan) 20.90  
Baked Chicken Supreme with Jerusalem artichoke risotto, red wine jus, garlic crisps 24.20  
Pan fried Gnocchi with Beetroot puree, goat's cheese mousse, toasted hazelnut 20.90

### Steak & Frites

- Entrecote Steak with Homemade Frites, garlic & parsley maitre'd butter, green salad 29.90 (add Foie gras butter £2.50)  
Steak Tartare Freshly chopped with crispy capers & watercress and homemade French fries 22.90 (add egg yolk £1.50)  
Chargrilled Bavette Steak with classic shallots and mushroom Bordelaise sauce & French Fries 22.90  
(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, Sautéed 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 Basket of Bread £2.50

### FOOD ALLERGIES AND INTOLERANCES

V - Denotes vegetarian dishes. When making your order, please talk to our staff about the ingredients in your meal  
We do keep and regularly use varieties of nuts in our kitchen. V denotes vegetarian dishes.  
An optional 12.5% service charge will be added to your bill which is shared amongst staff