

Prix fixe

BRASSERIE

Plat du Jour 13.90

Grilled slow braised lamb shoulder with dill new potatoes, cucumber salad and garlic yogurt

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

7th June – 21th June 2018

Starters

- Soups du jour 5.50 (please ask or see mirror)
Salt and Pepper Squid, rocket salad, garlic and lime mayo 7.20
Ham Hock terrine with blackberry compote, sourdough and mixed leaves 6.80
Hand chopped steak tartare with crispy capers, watercress and toasted sourdough 7.20
Seared Scallops, carrot and miso puree, grilled asparagus, pancetta and shallot vinegar 10.90
Deville Chicken Livers, toast, caramelised onions and watercress 6.80
Grilled Mussels in garlic, Pernod & parsley butter 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 croute' 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
Pan roasted sea trout with squid ink risotto, wilted spinach and saffron aioli 15.90
Rump of Lamb with fennel puree, fondant potato, carrots and capers, 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)
Red pesto linguine, raw courgette, parmesan, rocket and crispy shallots 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)

Rouge Prix Fixe 3 Courses £24.90

Falafel or Ham Hock + Bavette Steak or Sea trout + Any Dessert

Bleu Prix Fixe 3 Courses 28.90

Grilled Mussels or Chicken Livers + 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