

Prix fixe

BRASSERIE

Plat du Jour 14.90

Slow cooked Beef
Bourguignon in burgundy red
with celeriac puree and
crispy parsnips

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)*

À la Carte Menu

Starters

Soups du jour 5.50 v (please ask or see mirror)

Ham hock and Pistachio terrine, prune compote, sourdough toast, caper & raisin vinaigrette 6.80

Beetroot cured Salmon Gravadlax, keta caviar, blackberry puree, red and golden beetroot, wasabi mayo 6.90

Panfried Foie gras, toasted brioche, prunes, red wine jus 10.90

Salt and Pepper Squid, rocket salad, garlic and lime mayo 7.20

Grilled Mussels escargot style in garlic, Pernod and parsley butter with parmesan crumbs 6.70

Panfried Duck Livers with black grapes, toasted almonds and warm brioche 6.90

Handpicked Dorset Crab mayo, toasted sour dough bread, ripe avocados, hot sauce, fresh dill 8.20

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 and Aubergine salad with roasted peppers, toasted pine nuts, balsamic v

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

Fried Halloumi and baked Beetroot salad, fine French beans, cherry tomatoes and olives v

Main Courses

Chargrilled Ribeye Steak, mashed potatoes, black pepper and light blue cheese sauce 17.90

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

Rump of Lamb, aubergine begendi, roast parsnips, heritage carrots, petit pois, rosemary gravy 16.90

Seared Tuna Steak with sautéed chorizo, Mediterranean vegetables, confit tomato 17.50

Twice baked belly of Pork with braised sauerkraut, smoked sausages, spiced apple gravy, pomme puree 15.20

Magret of Duck, dauphinoise potatoes, raisin red cabbage, grilled orange, red wine jus 16.80

Grilled Hake fillet with Squid ink risotto, marinated Clams, squid and crayfish, pepper coulis and gremolata 15.90

Spinach and cream cheese Ravioli with a tomato beurre blanc, topped with chilli crumbs 13.90 v

'Tartiflette aux Champignons' gratin potatoes, reblochon cheese, shallots & buttered vegetables 13.90 v

'Steak & Frites'

Chargrilled Entrecote Steak with homemade French fries, petit salad and maitre'd butter 17.90

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 £23.90

Grilled Mussels or Falafels + Bavette Steak or Beef Bourguignon + Any Dessert

Bleu Prix Fixe 3 Courses 27.90

Salt and Pepper Squid or Ham Hock Terrine + Entrecote Steak & Frites or Ribeye 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