

Prix fixe

BRASSERIE

Plat du Jour 14.90

Beef Goulash with crushed sweet potato, coriander and spring onion, citrus yoghurt and watercress

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

12TH October – 25TH October 2017

Starters

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

Ham Hock and Brussel sprout terrine, grilled sourdough and cranberry compote 6.80

Chargrilled Octopus, tomato and almond salsa, lime mayo 10.60

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

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

Hand chopped steak tartare with capers and crostini 7.50 (optional egg yolk +£1)

Grilled Mussels in garlic, Pernod and parsley butter or Steamed Mussels marinere in white wine, garlic and cream 6.70

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, potato gratin, poached baby vegetables, grilled fennel, rosemary gravy 16.90

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

Magret of Duck, fondant potato, roast butternut squash, runner beans, madeira jus 16.80

Beetroot and Crozier blue cheese gratin, grilled spring onion, sourdough crumbs, crispy egg 13.90 v

Mint and Dill Pancake with roast butternut squash, ricotta, spinach and sage, beurre blanc, walnut vinaigrette 13.90 v

Steak & Moules 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)

'Moules Frites' marinere in white wine, shallots, garlic and cream with homemade French fries 14.90

Rouge Prix Fixe 3 Courses £23.90

Grilled Mussels or falafels + Bavette Steak or Beef Goulash + 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