

Prix fixe

BRASSERIE

Ala Carte Menu

8th November – 21st November 8th, 2018

Plat du Jour 14.90

Marjoram and chilli Corn-fed
Chicken Supreme with creamy
root vegetables and kale

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)*

Starters

Soups du jour 5.90 (please ask or see mirror)

Salt and Pepper Squid, rocket salad, garlic and lime mayo 7.50

Reblochon and bacon Mac and cheese, chilli crumbs and wild rocket 6.90

Beetroot cured Salmon gravadlax, pickled carrots, buttermilk and mustard dressing, grilled sourdough v 7.00

Hand chopped steak tartare with crispy capers, watercress and toasted sourdough 7.50

Seared Scallops, carrot and miso puree, grilled asparagus, pancetta and shallot vinegar 10.90

Devilled Chicken Livers, toast, caramelised onions and watercress 7.00

Grilled Mussels in garlic, Pernod & parsley butter or **Steamed** Mussels in white wine, shallots and cream 7.20

Handpicked Dorset Crab mayo toasted sour dough bread, ripe avocados, hot sauce, fresh dill 9.20

Chickpea and coriander Falafels with hummus, aubergine shakshuka and tahini 5.90 v (vegan)

Rock Oysters on crushed ice with shallot vinaigrette 2.50 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 Mushroom gratin 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

Seabass fillets, lemon sautéed prawns, tender stem broccoli, roast new potatoes, beurre blanc 16.90

Magret of Duck, dauphinoise potatoes, braised red cabbage with cinnamon, roast carrots red wine jus 16.80

Seared Tuna Steak with sautéed chorizos, chickpeas, tomatoes, French beans, new potatoes & confit tomato 18.50

Rump of Lamb with carrot puree, boulangerie potato, grilled spring onions, rosemary and red wine jus 17.90

Pan fried Rainbow Trout, cauliflower puree, roast pumpkin and Savoy cabbage, brown butter sauce 15.90

Roast stuffed Aubergine with Quinoa, Mediterranean vegetables, pomegranate and gremolata 13.90 (vegan)

Roasted Butternut squash and vegetable ragout with fried Halloumi, salsa verde & oregano v 13.90

(vegan option available with Falafels instead of Halloumi)

'Steak & Moules Frites'

Chargrilled Entrecote Steak with homemade French fries, petit salad and maitre'd butter 18.90

Chargrilled Bavette Steak with shallot and mushrooms red wine bordelaise sauce and French fries 15.90

(We recommend this bestselling and very flavoursome cut of France cooked no more than medium)

Hand chopped steak tartare with capers and homemade French fries 14.90 **(optional egg yolk +£1)**

'Moules Frites' Big pot of Steamed Mussels Marinier in white wine, shallots and garlic with homemade frites 15.90

Rouge Prix Fixe 3 Courses £24.90

Falafel or Bacon mac and cheese+ Bavette Steak or Rainbow Trout + Any Dessert

Bleu Prix Fixe 3 Courses 28.90

Grilled Mussels or Beetroot Salmon gravadlax + Entrecote Steak & Frites or Tuna Steak + Any Dessert

Side Orders 3.50

- Buttered Mixed Greens • Green salad • Homemade French fries • Wilted Spinach • Tomato and red onion salad
- Dauphinoise potatoes • Chilli and garlic crushed 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