

Prix fixe

BRASSERIE

Plat du Jour 14.90

Chorizo braised Chicken with puy lentils and carrots, spring greens, tarragon crème fraîche

Apéritifs

Glass of Prosecco D.O.C. 5.25
Glass of Champagne 6.95
Kir 4.95
Champagne Kir Royal 7.25
Pernod/Richard 4.00

À la Carte Menu

17th August – 30th August 2017

Starters

- Soups du jour 5.50 v (please ask or see mirror)
Potted Chicken Liver Parfait with spiced butter, toast and cornichons 6.80
Tempura Prawns with sweet chilli and lime dip, samphire salad 8.90
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 6.90 **or** Main size with French fries 13.90 (*optional egg yolk +£1*)
Grilled Mussels in garlic, Pernod and parsley butter or Steamed Mussels mariniere in white wine, garlic and cream 6.70
Beetroot and Taleggio cheese gratin, poached egg, lambs lettuce and chilli crumbs 6.80
Handpicked Dorset Crab mayo, toasted sour dough bread, ripe avocados, hot sauce, fresh dill 7.90
Chickpea and coriander Falafels with hummus, aubergine shakshuka and tahini 5.90 v (vegan)
Rock Oysters on crushed ice with shallot vinaigrette 2.10 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
Steamed Mussels Mariniere in white wine, shallots, garlic and cream with homemade French fries 13.90
Pan-fried Seabass fillets, lemon sautéed prawns, tender stem broccoli, potatoes, sauce beurre blanc 16.90
Rump of Lamb, roasted beetroot, fondant potato, grilled baby fennel, rosemary jus 16.70
Seared Tuna Steak with sautéed chorizo, Mediterranean vegetables, confit tomato 16.50
Roasted Magret of Duck, dauphinoise potato, mange tout, spring greens and carrots, red wine jus 16.80
Roasted Salmon Fillet with bubble and Squeak, sautéed swiss chard and white wine beurre blanc 14.90
Spinach and Ricotta Ravioli with a butter tomato sauce, fresh basil and chilli sourdough crumbs 13.90 v
Oregano Roasted Mediterranean vegetables with balsamic, fried Halloumi and tahini sauce v 13.90 v

Les Steak Frites

- Chargrilled Entrecote Steak with homemade French fries, petit salad and maitre'd butter 17.90
Canadian grass fed, Black Angus Ribeye, homemade frites, petit salad, maitre' d butter 22.90
Bavette Steak with shallot and mushrooms red wine bordelaise sauce and French fries 15.90

Rouge Prix Fixe Special 2 Courses 19.90 3 Courses £22.90

Grilled Mussels or falafels + Bavette Steak or Chorizo Braised Chicken + Any Dessert

Bleu Prix Fixe Special 2 Courses £23.90 3 Courses 26.90

Salt and Pepper Squid or Chicken Liver Parfait+ 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