

# Prix fixe

## BRASSERIE

### Plat du Jour 13.90

Beef Meatballs in Provençale  
Tomato sauce, mash, rocket  
and parmesan salad

### 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

2<sup>nd</sup> August – 15<sup>th</sup> August 2018

#### Starters

- Soups du jour 5.50 (please ask or see mirror)  
Salt and Pepper Squid, rocket salad, garlic and lime mayo 7.20  
Sweet Sherry Duck Liver Parfait, pickled cucumber, fennel and watercress 6.90  
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  
Devilled Chicken Livers, toast, caramelised onions and watercress 6.80  
**Grilled** Mussels in garlic, Pernod & parsley butter or **Steamed** Mussels in white wine, shallots and cream 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 crouete' 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  
Baked Sea Trout with cauliflower puree, samphire and broccoli, baby potatoes, beurre noisette 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)  
Homemade Goats cheese and spinach Lasagne, crispy onions and mixed leaves 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)  
Steamed Mussels Marinere in white wine, shallots and garlic, homemade frites 15.90

### Rouge Prix Fixe 3 Courses £24.90

Falafel or Liver Parfait + Bavette Steak or baked 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