

Assiette de Charcuterie 14.50

Saucisson,
Jambon de Bayonne,
Terrine Maison,
pickled gherkins
& toasted sour dough

Prix fixe

BRASSERIE

Set Menu

Two Course

Lunch £18.90

Dinner £21.90

Set Lunch is until 4pm

Set Dinner is until 6.30pm Sunday to Thursday until 6pm Fridays and Saturdays

Prosecco 6.95 Crémant 7.95
Champagne 10.50 Kir 6 Kir Royal 10.95
Whisky or Amaretto Sour 12
Cosmopolitan 12
Hugo St-Germain 10.50
Negroni or Whisky Negroni 12
Vodka or Gin or Espresso Martini 12
Lychee or Pornstar Martini 12
Whisky or Amaretto Sour 12
Moscow or Cuban Mule 12
White or Black Russian 12
Old Fashioned 12
Classic Daiquiri 12
Aperol or Campari Spritz 10.50

Starters

Classic French Onion Soup with Cheese Croutons
King Oyster Mushroom skewer, sriracha glaze, five spice carrot mousseline, grated walnut (**vegan**)
Confit Tuna mayonnaise on toast, sieved egg, crispy caper, anchovy mayo and dill
Chicken Liver and Foie gras mousse on toasted brioche with citrus jam, fried parsley
Puff Pastry tart, whipped feta, heritage tomatoes, pickled shallots, olives, capers, oregano (**v**)
Escargots à la Bourguignonne, traditional Snails in garlic, parsley and white wine
Tender fried Calamari with spicy mayo, watercress and lemon
Grilled Mussels in garlic, Pernod and parsley butter

Salads (You can order these Salads as a Starter or Main Course)

Chicken escalope and Avocado salad with sundried tomatoes, sweetcorn, parmesan, croutons & Caesar dressing
Warm crispy Duck Salad with spring onion, carrots, Asian dressing, sesame seeds
Goat's cheese & Baked beetroot salad with roast peppers, French beans, olives, croutons, French dressing (**v**)

Main Courses

Chicken al crème, Panfried Chicken thigh, braised leek, sauteed mushrooms, new potato and crispy leeks
Classic Beef Bourguignon with creamy mashed potatoes and horseradish cream
Rabbit and Shitake mushroom cacio e pepe Tagliatelle, Parmesan cream and porcini mushroom dust
Panfried Sea Trout, chickpea puree, brown butter, chargrilled kale, crispy chickpeas and tahini
Confit of Duck with persillade potatoes, French beans, apple and pear compote and red wine jus
Baked Halibut fillet with leek cream, grilled Asparagus, smoked bacon and peas and chive oil **£5 Supplement**
Spinach and Mushroom Gruyere cheese open Pie with chive veloute, sauteed cabbage and mashed potatoes (**v**)
Cauliflower Schnitzel with cauliflower puree, crunchy kale, raisins, red onion, pine nuts salad with tahini (**vegan**)

Steak Specials

Aberdeen Angus Ribeye Steak, creamy mash, black pepper and light blue cheese sauce, watercress **£9 Supplement**
Chargrilled Entrecote Steak with homemade Frites, garlic maitre'd butter and petit salad **£9 Supplement**
Chargrilled Steak de Bavette with classic shallots and mushroom bordelaise sauce & French Fries **£5 Supplement**
(We recommend that, this flavoursome and best-selling steak of France cooked no more than medium)

Sides 5.50

Tender Stem Broccoli with almonds
Buttered Green Vegetables
Sauteed French Beans

Roasted New Potatoes
Homemade French Fries
Green Salad with French Dressing

Tomato and Red Onion Salad
Mashed Potatoes
Olives
Basket of Bread 2.50